

*Williams-Sonoma  
Grande Cuisine  
Bread Machine  
Model WS 0401*

*Instruction  
Manual  
&  
Recipes*

## Concerning Ingredient Measurements...

Unless otherwise noted elsewhere in this manual, all measurements contained herein have been recorded using the SI, or International System of Units.

This fact bears mentioning and here is one such example as to why:

One (1) SI tablespoon measures 15ml but one (1) Australian tablespoon measures 20ml.

SI Measurements are as follows:

Capacities:

1 Liquid Cup = 250ml

1 Tablespoon = 15ml

1 Teaspoon = 5ml

Weights:

1 Cup Flour = 140g

1 Tablespoon Sugar = 12g

1 Tablespoon Milk Powder = 7g

1 Teaspoon Salt = 4.5g

1 Teaspoon Yeast = 3g

For best results always measure dry ingredients accurately by first adding the ingredients to the measuring device using a scoop or spoon then leveling it off with a knife.

Recipes are provided as a general guide. Users should be prepared to vary them slightly as required to suit the ingredients used and the ambient conditions under which the breadmaker is used.

## **For Best Results...**

**White Flour:** When using white flour select nothing less than unbleached white flour containing 12 to 16% protein (or 3 to 4 % per ¼ cup serving). **Storage:** Flour absorbs ambient humidity quickly, hindering it from blending with liquids during the initial mixing phase so always be certain to store your flour in a well-burped freezer bag.

Yeast amount entry mistakes are common among bread machine recipes. Use the following rules to double-check and correct as needed your recipe's yeast amount entry: Active Dry Yeast: Add ¾ tsp for each cup of flour in your recipe for standard modes only. Note: Active dry yeast is not recommended for fast-bake modes. Fast-Acting Dry Yeast (also know as rapid, quick, instant or bread machine): Add ½ tsp for each cup of flour in your recipe when using a standard-bake mode and 1 tsp for each cup of flour in your recipe when using a fast-bake mode. Also note the suggested liquid temperature for your particular recipe because standard-bake recipes call for tepid/room-temperature liquids while fast-bake recipes call for somewhat higher temperatures.

**Baking Surface Prep:** Coat the inside of your loaf pan generously with cooking oil before adding the ingredients. Using the spray types is best.

**Water:** Use only drinking or filtered water, never tap, boiled or distilled.

**Ingredient Temperatures:** All ingredients must be brought to room temperature.

**Order of Ingredients:** Add waters, milks, eggs, milk powders, oils, salts, sugars, and seasonings first, flour next, and yeast last.

**Delaying Start:** Flour floats on liquid until the mixing phase begins. That's why many breadmakers have a programmable delay-start timer. With the timer function engaged, you can add the ingredients tonight and wake up in the morning to the smell of fresh-baked bread. **Never** use recipes containing perishable ingredients such as eggs or milk when using the delay-start timer.

**Shelf Life:** Refrigerating and freezing bread is not recommended. For best results store your homemade bread in a breadbox. **Tip:** Adding 1 to 2 teaspoons of lemon juice to any bread or dough recipe will double the shelf life of any finished product.

**Measuring:** Water and liquid milk **must** be measured using a clear liquid measuring cup. Remaining ingredients **must** be level-measured using dry measuring cups and spoons.

**Environment:** Place your breadmaker on a shelf or countertop far from the reach of children and pets. Ambient temperature should be 70 to 80 degrees F. Ambient humidity should not exceed 60%.

**Slicing the Loaf:** Electric carving knives work best, especially when using a slicing guide. Be certain to wait until the loaf is totally cooled to room temperature before slicing it. Total cool-down on a wire rack usually takes one hour.

## Knowing Your Breadmaker's Loaf Capacity:

Knowing your breadmaker's loaf capacity will enable you to find recipes of any variety on the Internet for free.

It will also keep you from adding too much ingredients which could cause dough to over-rise and spill onto the heating element.

- Remove the bread pan from your breadmaker.
- Using a one-cup/8 fluid oz/250ml liquid measure, fill the bread pan with water.
- As you do, count the number of cups it takes to fill the bread pan to the very rim.

Generally speaking...

If your bread pan holds 7 & 10 cups to the rim then you have a 1.0 lb or 500 g loaf pan

10 & 11 cups to fill = 1.5 lb (700 g) loaf pan

11 & 13 cups to fill = 2.0 lb (900 g) loaf pan

13 & 15 cups to fill = 2.5 lb (1250 g) loaf pan

15 & 17 cups to fill = 3.0 lb (1350 g) loaf pan

Generally speaking...

A bread recipe for use in a 1.0 lb (500 g) breadmaker should never exceed 2-1/4 total cups of flour.

1.5 lb (700g) = 3-1/4 cups

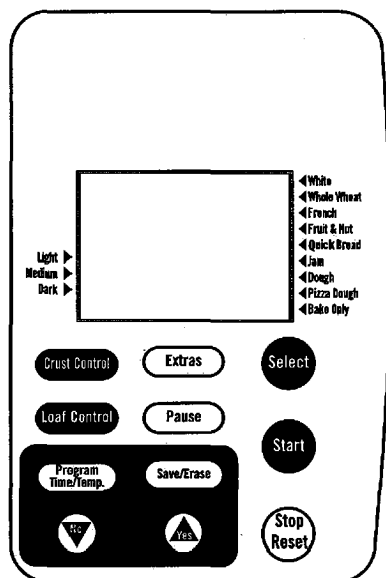
2.0 lb (900g) = 4-1/4 cups

2.5 lb (1250g) = 5-1/4 cups

3.0 lb (1300g) = 6-1/4 cups

**Warning:** When testing a new bread recipe it is always best that you not leave your breadmaker unattended. Stay close by to monitor its progress from time to time.

# CONTROL PANEL



## A. Display Window

Shows your selection and Timer setting.

## B. Standard Options

Select from these bread choices:

1. White Bread Light (1.0 lb.)
2. White Bread Light (1.5 lb.)
3. White Bread Light (2.0 lb.)
4. White Bread Medium (1.0 lb.)
5. White Bread Medium (1.5 lb.)
6. White Bread Medium (2.0 lb.)
7. White Bread Dark (1.0 lb.)
8. White Bread Dark (1.5 lb.)
9. White Bread Dark (2.0 lb.)
10. White Bread Rapid (1.0 lb.)
11. White Bread Rapid (1.5 lb.)
12. White Bread Rapid (2.0 lb.)
13. Whole Wheat Bread Light (1.0 lb.)
14. Whole Wheat Bread Light (1.5 lb.)
15. Whole Wheat Bread Light (2.0 lb.)
16. Whole Wheat Bread Medium (1.0 lb.)
17. Whole Wheat Bread Medium (1.5 lb.)
18. Whole Wheat Bread Medium (2.0 lb.)
19. Whole Wheat Bread Dark (1.0 lb.)
20. Whole Wheat Bread Dark (1.5 lb.)
21. Whole Wheat Bread Dark (2.0 lb.)
22. Whole Wheat Bread Rapid (1.0 lb.)
23. Whole Wheat Bread Rapid (1.5 lb.)
24. Whole Wheat Bread Rapid (2.0 lb.)
25. French Bread (1.0 lb.)
26. French Bread (1.5 lb.)
27. French Bread (2.0 lb.)
28. Fruit & Nut (1.0 lb.)
29. Fruit & Nut (1.5 lb.)
30. Fruit & Nut (2.0 lb.)
31. Quick Bread/Cake
32. Jam
33. Dough
34. Pizza Dough
35. Bake Only
- 36.- 40. Personal Recipes

Additional options can be activated using **EXTRAS**, **PROGRAM**, **SAVE/ERASE** and **Delay Bake**.

### C. Timer / Program

The Grande Cuisine Bread Machine has a unique **Delay Bake**. You can **Delay Bake** for up to 24 hours in advance.

Use this pair of buttons to add or subtract time displayed in the Display Window.

▲ Each time you press this button, the Timer advances 10 minutes.

*(Hint: Holding the arrow down in place will either fast forward ▲, or fast reverse ▼ the time.)*

▼ Each time you press this button, the Timer is set back 10 minutes.

*\* See page 17 for detailed instructions.*

**Program:** The **PROGRAM** button expands the Grande Cuisine Bread Machine's standard bread baking options (on page 3) by giving you the flexibility to alter times within the framework of a baking program.

Using the already existing times, you can increase or decrease kneading, proofing or baking times.

### D. Select

Press this button to select the Baking cycle you want. Each time you press this button, the indicator arrow moves to the next selection. Press this button until your choice is indicated.

### E. Extras Option

After you select the Baking cycle of your choice and push **START**, you can then push **EXTRAS** to either activate or cancel the Dispenser function.

### F. Start

Press this button to start the Baking cycle you choose and to start the Timer.

### G. Pause

The **PAUSE** function can be activated only after the Machine has started a baking program. For more details, refer to the **PAUSE** section in this book.

### H. Reset

Press this button for a full second to reset the Baking cycle's **Delay Bake** setting or to cancel the program in progress.

*When you press the Timer, SELECT, START or RESET button, you should hear a beep. This lets you know you've pressed hard enough and your selection was made.*

# USING THE GRANDE CUISINE BREAD MACHINE

With your new Grande Cuisine Bread Machine:

- You can create many new types of breads and because you can program by loaf size and crust color in many settings, you can custom control™ the results of the recipe.
- You can use pre-packaged bread mixes.
- You can bake a loaf of bread from scratch. See the *Recipe and Menu Planner* included with your Bread Machine for lots of ideas.
- You can make dough for rolls, loaves or hand shaped bread you'll bake in your oven. Use the Machine's Dough cycle to do the mixing and kneading for you, then shape and bake the bread yourself.
- You can activate **PAUSE**, remove the dough for shaping, filling, braiding and more.
- You can activate **PAUSE** to score the top of your loaf for a rustic style bread or make a decorative crust with rolled oats, poppy seeds, etc.
- You can use the **Personal Recipe/PROGRAM** to change the settings on any of the 12 stages of baking.
- Advanced and creative bakers can use the **Personal Recipe/PROGRAM** with the cycle charts on pages 8-10 as a guideline to custom bake their favorite recipes, or alter times based on weather or ingredients.
- You can make non-yeast Quick Breads, cakes & jam, pizza dough too!
- You have 60 minute power failure back-up. If the electricity in your home goes out, the Machine's memory stores the active program for 60 minutes. If power is re-connected within that time period, the Bread Machine returns to baking your bread.
- If your power is out for longer than 60 minutes, and if you are using any dairy products, perishables or meats in your bread, for health, sanitary and other considerations, you should discard the contents of the recipe and start again with new fresh ingredients.

## Inserting and Removing the Bread Pan

- To insert the Bread Pan in the Bread Baker, seat it in place and press down until it snaps into the side brackets.

Remember to insert the Kneading Paddle first, then add all your ingredients **BEFORE** inserting the Bread Pan into the Oven of your Bread Machine.

- To remove the Bread Pan from the Oven, hold the Handle with a mitt and lift gently.

When you remove the Bread Pan after baking, **BE SURE TO WEAR OVEN MITTS** to prevent burning. After you remove the loaf by turning the Bread Pan upside down and shaking gently, check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

## Operating Tips

- Use oven mitts when working with bread or any part of the Bread Machine that is hot from baking.
- Wipe off crumbs and clean the Machine, as needed, after baking.
- Unplug the Bread Machine when you are not using it.
- **It is normal for the Viewing Window to collect moisture during the beginning of the Baking cycle.** As your bread bakes, the moisture will evaporate soon so you can watch your bread's baking progress.
- **Don't open the Lid excessively during baking.** This causes the bread to bake improperly.
- **Don't unplug the Bread Machine during Kneading or Baking.** This will stop the operation.

## Caution

- To protect young children, keep the Bread Machine out of their reach when you're not there to supervise — especially during the Kneading and Baking cycles.



Use your Bread Machine on a flat, hard, stable surface. Don't place it near a flame or heat, or on a soft surface (such as a carpet or kitchen towel). Avoid placing it where it may tip over during use. Dropping the Bread Machine could cause it to malfunction.

To avoid burns, stay clear of the Steam Vent during kneading and baking. Also, don't touch the Viewing Window — it gets very hot.

After baking, wait for the Machine to cool down before touching or cleaning the Bread Pan or internals of the Machine without oven mitts.

Never use metal utensils with the Grande Cuisine Bread Machine. These can scratch the non-stick surface of the Bread Pan.

Avoid electric shock by unplugging before using a damp cloth or sponge to wipe the interior of the Oven.

Never use the Bread Pan on a gas or electric cooktop or on an open flame.

Avoid covering the Steam Vent during Kneading and Baking cycles. This could cause the Bread Machine to warp or discolor.

Always make sure the Kneading Blade is removed from the bread prior to slicing.

# KNEADING AND BAKING CYCLES

The Grande Cuisine Bread Machine has many bread cycles from which you can choose, plus Doughs, Jam, Bake Only and Advanced Programs.

- The Light, Medium and Dark Crust Baking cycles let you choose your favorite crust for most bread varieties, including Whole Wheat and White breads.
- The French cycle is for breads with crisper crusts, especially those that are lowest in sweeteners, such as French and Italian breads.
- The Jam cycle makes your favorite jams. *See recipes in back of this manual.*
- The **PROGRAM** function lets you manually adjust times, expand and fine tune cycles to work with your recipe, environment, type of flour, etc.

The table on the following pages shows how long each part of the Baking cycle takes.

## GRANDE CUISINE BREAD MACHINE BAKING CYCLES\*

Course Selection	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
White Medium	2.0	24:00-3:10	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	50 min.	60 min.
White Dark	2.0	24:00-3:20	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	60 min.	60 min.
White Light	2.0	24:00-3:00	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	40 min.	60 min.
White Medium	1.5	24:00-3:05	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	45 min.	60 min.
White Dark	1.5	24:00-3:15	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	55 min.	60 min.
White Light	1.5	24:00-2:55	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	35 min.	60 min.
White Medium	1.0	24:00-3:00	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	40 min.	60 min.
White Dark	1.0	24:00-3:10	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	50 min.	60 min.
White Light	1.0	24:00-2:50	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	30 min.	60 min.
White Rapid Medium	2.0	24:00-2:10	0	5 min.	20 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	50 min.	60 min.
White Rapid Dark	2.0	24:00-2:20	0	5 min.	20 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	60 min.	60 min.
White Rapid Light	2.0	24:00-2:00	0	5 min.	20 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	40 min.	60 min.
White Rapid Medium	1.5	24:00-2:05	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	45 min.	60 min.
White Rapid Dark	1.5	24:00-2:15	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	55 min.	60 min.
White Rapid Light	1.5	24:00-1:55	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	35 min.	60 min.
White Rapid Medium	1.0	24:00-2:00	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	40 min.	60 min.
White Rapid Dark	1.0	24:00-2:10	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	50 min.	60 min.
White Rapid Light	1.0	24:00-1:50	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	30 min.	60 min.

\*By using **EXTRAS, PROGRAM, Personal Recipe** and **Delay Bake**, you can amend and expand these standard cycles.

Course Selection	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
W Wheat Medium	2.0	24:00-3:35	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	45 min.	60 min.
W Wheat Dark	2.0	24:00-3:43	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	53 min.	60 min.
W Wheat Light	2.0	24:00-3:30	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	40 min.	60 min.
W Wheat Medium	1.5	24:00-3:32	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	42 min.	60 min.
W Wheat Dark	1.5	24:00-3:40	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	50 min.	60 min.
W Wheat Light	1.5	24:00-3:27	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	37 min.	60 min.
W Wheat Medium	1.0	24:00-3:30	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	40 min.	60 min.
W Wheat Dark	1.0	24:00-3:38	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	48 min.	60 min.
W Wheat Light	1.0	24:00-3:25	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	35 min.	60 min.
W Wheat Rapid Med.	2.0	24:00-2:20	5 min.	5 min.	15 min.	30 min.	10 sec.	39m50s	0	0	45 min.	60 min.
W Wheat Rapid Dark	2.0	24:00-2:28	5 min.	5 min.	15 min.	30 min.	10 sec.	39m50s	0	0	53 min.	60 min.
W Wheat Rapid Light	2.0	24:00-2:15	5 min.	5 min.	15 min.	30 min.	10 sec.	39m50s	0	0	40 min.	60 min.
W Wheat Rapid Med.	1.5	24:00-2:17	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	42 min.	60 min.
W Wheat Rapid Dark	1.5	24:00-2:25	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	50 min.	60 min.
W Wheat Rapid Light	1.5	24:00-2:12	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	37 min.	60 min.
W Wheat Rapid Med.	1.0	24:00-2:15	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	40 min.	60 min.
W Wheat Rapid Dark	1.0	24:00-2:23	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	48 min.	60 min.
W Wheat Rapid Light	1.0	24:00-2:10	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	36 min.	60 min.

*\*Whole Wheat cycles have a rest period for up to 30 minutes before kneading begins.*

*No movement occurs in the pan. This is normal.*

*\*\*Note: If bread is not removed immediately after baking, a controlled Keep Warm phase will begin for each selection (except Dough and Jam). This will help reduce condensation between loaf and Bread Pan, it is best to remove bread as soon as possible after completion of the Baking phase.*

Course Selection	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
French Medium	2.0	24:00-3:30	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	55 min.	60 min.
French Dark	2.0	24:00-3:40	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	65 min.	60 min.
French Light	2.0	24:00-3:20	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	45 min.	60 min.
French Medium	1.5	24:00-3:27	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	52 min.	60 min.
French Dark	1.5	24:00-3:37	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	62 min.	60 min.
French Light	1.5	24:00-3:17	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	42 min.	60 min.
French Medium	1.0	24:00-3:25	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	50 min.	60 min.
French Dark	1.0	24:00-3:35	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	60 min.	60 min.
French Light	1.0	24:00-3:15	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	40 min.	60 min.
French Rapid Medium	2.0	24:00-2:25	0	5 min.	20 min.	20 min.	8 sec.	44m52s	0	0	55 min.	60 min.
French Rapid Dark	2.0	24:00-2:35	0	5 min.	20 min.	20 min.	8 sec.	44m52s	0	0	65 min.	60 min.
French Rapid Light	2.0	24:00-2:15	0	5 min.	20 min.	20 min.	8 sec.	44m52s	0	0	45 min.	60 min.
French Rapid Medium	1.5	24:00-2:22	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	52 min.	60 min.
French Rapid Dark	1.5	24:00-2:32	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	62 min.	60 min.
French Rapid Light	1.5	24:00-2:12	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	42 min.	60 min.
French Rapid Medium	1.0	24:00-2:20	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	50 min.	60 min.
French Rapid Dark	1.0	24:00-2:30	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	60 min.	60 min.
French Rapid Light	1.0	24:00-2:10	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	40 min.	60 min.

Course Selection	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
Fruit & Nut Medium	2.0	24:00-3:25	0	5 min.	20 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	65 min.	60 min.
Fruit & Nut Dark	2.0	24:00-3:35	0	5 min.	20 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	75 min.	60 min.
Fruit & Nut Light	2.0	24:00-3:15	0	5 min.	20 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	55 min.	60 min.
Fruit & Nut Medium	1.5	24:00-3:22	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	62 min.	60 min.
Fruit & Nut Dark	1.5	24:00-3:32	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	72 min.	60 min.
Fruit & Nut Light	1.5	24:00-2:12	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	52 min.	60 min.
Fruit & Nut Medium	1.0	24:00-3:20	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	60 min.	60 min.
Fruit & Nut Dark	1.0	24:00-3:30	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	70 min.	60 min.
Fruit & Nut Light	1.0	24:00-3:10	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	50 min.	60 min.
Fruit&Nut Rapid Med.	2.0	24:00-2:50	0	5 min.	20 min.	25 min.	10 sec.	54m50s	0	0	65 min.	60 min.
Fruit&Nut Rapid Dark	2.0	24:00-3:00	0	5 min.	20 min.	25 min.	10 sec.	54m50s	0	0	75 min.	60 min.
Fruit&Nut Rapid Light	2.0	24:00-2:40	0	5 min.	20 min.	25 min.	10 sec.	54m50s	0	0	55 min.	60 min.
Fruit&Nut Rapid Med.	1.5	24:00-2:47	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	62 min.	60 min.
Fruit&Nut Rapid Dark	1.5	24:00-2:57	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	72 min.	60 min.
Fruit&Nut Rapid Light	1.5	24:00-2:37	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	52 min.	60 min.
Fruit&Nut Rapid Med.	1.0	24:00-2:45	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	60 min.	60 min.
Fruit&Nut Rapid Dark	1.0	24:00-2:55	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	70 min.	60 min.
Fruit&Nut Rapid Light	1.0	24:00-2:35	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	50 min.	60 min.

Course Selection	Total Time	Rest	Knead 1	Knead 2	Knead 3	Rest	Knead 4	Knead 5	Bake	Keep Warm
Quick Bread Med.	24:00-1:30	0	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	79 min.	0
Quick Bread Dark	24:00-1:40	0	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	89 min.	0
Quick Bread Light	24:00-1:20	0	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	69 min.	0

Course Selection	Lb.	Total Time	Rest	Knead 1	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Stir	Keep Warm
Jam		1:05	15 min.	0	0	0	0	0		0	50 min.	0
Dough	2.0	1:30	0	3 min.	27 min.	60 min.	0	0	0	0	0	0
Dough	1.5	1:27	0	3 min.	24 min.	60 min.	0	0	0	0	0	0
Dough	1.0	1:24	0	3 min.	21 min.	60 min.	0	0	0	0	0	0
Pizza Dough		0:55	0	3 min.	22 min.	30 min.	0	0	0	0	0	0
Bake Only	2.0	1:30	0	0	0	0	0	0	0	0	0	0

\* All of the above cycles may be adjusted using Custom Program.

Course Selection	Total Time	Rest	Knead 1	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Bake	Keep Warm
Personal Recipe #1	24:00-3:10	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	50 min.	60 min.
Personal Recipe #2	24:00-3:35	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	45 min.	60 min.
Personal Recipe #3	24:00-3:30	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	55min.	60 min.
Personal Recipe #4	24:00-3:25	0	5 min.	20 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	65 min.	60 min.
Personal Recipe #5	24:00-2:10	0	5 min.	20 min.	15 min.	10 sec.	8m50s	10 sec.	29m50s	50 min.	60 min.

# MAKING DOUGH AND BAKING BREAD

Here's how to bake bread with your Grande Cuisine Bread Machine:

**Open the Lid and remove the Bread Pan.**

Lift the Bread Pan straight out of the Machine.

**Position the Kneading Paddle on the Drive Shaft**

Match the flat side of the Drive Shaft to the flat part of the hole in the Kneading Paddle. Make sure the paddle is secure.



**Place the ingredients into the Bread Pan.**

For best results, add all liquid ingredients first. Then, beginning with the salt, add all dry ingredients EXCEPT yeast.

**ALWAYS ADD YEAST LAST.**

***Note: If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast. Salt may interact early with the yeast, reducing the ability of the bread to rise.***

**Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast to the indentation.**

This order of adding ingredients is important, especially when using the Timer, because it keeps the yeast away from the liquid ingredients until it's time to knead them together. (Liquid ingredients will prematurely activate the yeast.)

**Insert the Bread Pan in the Grande Cuisine Bread Machine.**

To insert the Bread Pan into the Machine, set it in place. Press down until it snaps into place.

**Close the Lid and plug in the Grande Cuisine Bread Machine.** When you plug it in, the Grande Cuisine Bread Machine automatically sets to 000.\*

\*Does not apply during power failure back-up.

Press the **SELECT** button to choose the cycle you want.

Press **SELECT** once to choose **White**. Each time you press **SELECT** again, the indicator moves onto the next option and variation in this order:

Whole Wheat  
French  
Fruit & Nut  
Quick Bread/Cake  
Jam  
Dough  
Pizza Dough  
Bake Only  
Personal Recipe 1 - 5

*\*Whole Wheat cycles have a rest period for up to 30 minutes before kneading begins.  
No movement occurs in the pan.  
This is normal.*

Press the **LOAF CONTROL** button to choose the size you want.

Press the **LOAF CONTROL** to choose 2 lb., 1.5 lb., or 1 lb. size bread. This cycle can be prompted for most settings.

\*Loaf control can not be activated for:

**Quick Bread/Cake**

**Jam**

**Pizza Dough**

Press **CRUST CONTROL** to choose light, medium or dark crust.

You can select crust colors on White, Whole Wheat, French, Fruit & Nut and Quick Breads.

For Basic, Whole Wheat and Sweet breads, if you are adding special ingredients, put them into the Dispenser **NOW!**

Push the **EXTRAS** button so that **ADD EXTRAS** appears.

\*Capacity is 1/2 cup dry or 1/4 pint.

*Note: Do not pour liquids into the Dispenser. Always make sure fresh fruit or vegetables are not wet. Pat dry before putting them in the Dispenser.*

**Press START to begin the Kneading and/or Baking cycle.**

First, the Bread Machine mixes the ingredients. Then, it begins the Kneading process. During this process, the yeast begins to activate, and normally the Viewing Window begins to fog. (This will clear so you can see the progress of your loaf.) The Bread Machine will stop kneading after a few minutes to let the dough rise before baking.

If you chose Dough, the Bread Machine beeps to let you know when the dough is ready to be removed. Then it's up to you to shape it, give it time for a final rising period, and bake it in a conventional oven.

For other cycles, Bread Machine continues to the Baking process.

When your bread is done, the Machine will beep. This indicates that the Baking phase is completed. Press the **RESET** button, then put on your oven mitts and remove the Bread Pan.

Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other surface that might scorch or melt.

If the **RESET** button is not pressed, a controlled Holding Keep Warm cycle will begin and will automatically shut off after 60 min. While this will help prevent the bread from becoming soggy, **for best results**, remove bread immediately after Baking cycle is complete.

The Keep Warm / Holding Cycle does not apply to Dough and Jam cycles.

### **Remove the loaf from the Bread Pan.**

Turn over the Bread Pan a few inches from the countertop and gently shake out the loaf. It's best to remove the loaf as soon as the Bread Machine is done baking.

Place the loaf on a wire rack or other cooling surface to cool. Bread should be cooled (15 to 30 minutes) before it is sliced.

### **If necessary, remove the Kneading Paddle from the loaf.**

Sometimes the Kneading Paddle will stick in a loaf of bread. If it does, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

When you are done using the Grande Cuisine Bread Machine, be sure to unplug it.

**NOTE!**  


# USING THE 24-HOUR DELAY BAKE TIMER

You can pre-program your Grande Cuisine Bread Machine so that it bakes while you are at work or so that fresh bread is ready for you in the morning or the next day. Simply refer to the cycle charts.

Set ahead, Delay Baking does not activate in the Jam cycle.

## NOTE!



*Don't use the Delay Bake Timer if your recipe includes eggs, fresh milk, or other dairy products, meats, fish, etc. that may spoil.*

*To preset your Bread Machine, follow these steps:*

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast.
3. Close the Bread Machine Lid and plug it in.
4. Select the Baking Cycle you want. The time needed for the selected Baking Cycle appears in the Display Window.
5. Press the ▲ Timer button once for each 10 minutes you want to add. (Use the ▼ button to subtract time from the Timer.) The amount of time you set is shown in the Display Window.
  - To fast forward time, continually press the ▲ button.
  - To fast reverse, continually press the ▼ button.
  - For example, if it is 8 o'clock AM and you want a loaf of bread ready at 1 o'clock PM, press the ▲ Timer button until the display reads 5:00, meaning it will finish baking in five hours. This is the hour difference between 8 o'clock AM and 1 o'clock PM.

*Note: Actual baking times will not change.*

6. Press **START** to begin the Timer. The colon (:) in the time displayed begins to flash, letting you know the Timer is started. When the Display Window indicates 0:00, baking is completed.
7. If you make an error after you've activated the program and want to start over, press and hold **RESET**. The Timer will clear and you can begin again.

## For Best Results

- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread.
- In particular, be precise in measuring the water.
- Use fresh ingredients.
  - Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
  - To keep your yeast active, store it in an airtight container in your refrigerator.
  - **Do not use yeast if the date code on the packet has expired.**
- Speaking of fresh — when using the Timer, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
- Keep the Lid closed during the Baking cycle. Opening it excessively causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.

## ADVANCED BAKING TECHNIQUES: *Bake Only*

### **Bake Only**

**Bake Only** has variable time and variable temperature. You can now bake a dough which was pre-made or purchased at the store, or, perhaps your recipe calls for the dough to rest in the refrigerator for an extended time.

Simply select the amount of time you need to bake, up to 2 hours. Then adjust the temperature range from 200 to 375 degrees, using the PROGRAM, ▲ and ▼ arrows. Press **START**.  
TIME / TEMP

### **Using The Pause Button**

The Machine has a horizontal traditional style loaf pan. This feature, in combination with the **PAUSE** button, lets you be very creative with bread machine baking.

When you press and hold **PAUSE** for a full 2 seconds, the Machine will stay “on hold” for up to 10 minutes. You can press **PAUSE** at any time, during any cycle.

To activate the **PAUSE** mode, press and hold **PAUSE** for 2 seconds. You will hear a beep when the pause begins.

To resume the cycle, press **START** and the Machine will start again at the point where it left off. If you forget to press **START**, the Machine will automatically reactivate after the 10 minutes have elapsed.

Using the **PAUSE** will let you do some of the following:

- Decorative crusts
- Braided breads
- Pull-apart rolls
- Pull-apart rolls
- Monkey breads
- Create rustic-style, Mediterranean-styled rolled bread
- Add crumble toppings to coffee cakes



## **Mediterranean-style Bread Recipe**

*Here's a quick example of a rolled, Mediterranean-style bread using a French bread recipe:*

Activate **PAUSE** at the end of the Knead 3. (See Kneading and Baking cycle Charts for time details.)

Remove the dough. Roll it out on a clean, lightly floured surface. You'll want to roll the dough into an 8-1/2" x 13" rectangle.

Lightly brush with good olive oil, such as *Tassos*. Then, sprinkle with fresh chopped garlic, basil, rosemary, and sun-dried tomatoes. Top with 1/3 cup of crumbled feta or goat cheese. If you would like, you could even add 2-3 slices of prosciutto.

Roll the dough up tightly into an 8-1/2" wide roll. Tuck the ends under and place into the Bread Pan. Return the Bread Pan to the Breadmaker, close the Lid and press **START**.

The final rise will begin, immediately followed by **BAKE**.

As the baking begins, you could **PAUSE** again. You can score the top crust, gently mist the loaf with cold water, return the Bread Pan to the Oven, close the Lid and touch **START**. Your rustic, al fresco Mediterranean bread will soon finish baking.

**Note:** Do not leave the Lid standing open for extended periods of time. **ALWAYS** use an oven mitt when handling the pan and follow the Important Safeguards found in the beginning of this book.

## ADVANCED BAKING TECHNIQUES: *Personal Recipes*

For advanced bakers, the Grande Cuisine Bread Machine has 5 **Personal Recipe** memory cells. This means you have 5 personal memories to program and save for your best, favorite recipes. Again **Personal Recipe** lets you be as creative as you need to be with a recipe. If you want the dough to Knead for 20 minutes, de-gas for 10 seconds, and rise for an hour, just program in the numbers. If you want to skip a phase, press the arrows until you hit zero, then press **PROGRAM** and move onto the next phase of the Baking Program. Follow the instructions for **SAVE/ERASE** as with the Custom Programs.

This is the set of programs which the pro's love.

**Personal Recipe** lets you factor the brand and type of flour, quality of yeast — even your climate — into the cycle times. It's then set aside in the **Personal Recipe** file, away from the regular cycles for White, French, Whole Wheat, etc.

We recommend that for your own reference, you keep a log of the time in the charts provided at the end of this book.

### To Activate

Press **PROGRAM** for 1 second

1st press	Do you want nuts/ add ins activated?	7th press	Rise 2
		8th press	Shaping
2nd press	Pre-heat time	9th press	Rise 3
3rd press	Knead 1 time	10th press	Baking
4th press	Knead 2 times	11th press	Keep Warm
5th press	Rise 1	12th press	Temperature
6th press	Punch Down		

When you have finished, press **PROGRAM** for a final time. The word **SET** will appear.

You can also use pre-programmed **Delay Bake** in addition to the manually programmed cycles. Use the ▲ and ▼ arrows to set the time difference after **SET** appears on the function display screen.

# ADVANCED BAKING TECHNIQUES: *Custom Program*

## Program

The most versatile function on the Grande Cuisine Bread Machine, **PROGRAM** is similar to **Personal Recipe** in that you can manually change the length of the cycles.

Using **PROGRAM**, you can alter existing settings in the foundation programs. Unlike **Personal Recipe**, **PROGRAM** factors in 1, 1-1/2, or 2 lb. loaf size and light, medium or dark crust.\*

To manually program a foundation cycle, always begin from the 2 lb., Medium crust default setting for the bread type.\* Follow the guidelines below and you'll experience the ability to truly regulate a program to bake your breads, your way.

You can also use **PROGRAM** to change kneading and bake times in Quick Breads, or mix, knead and proof timings in dough.

Again, use the ▲ and ▼ arrows to increase or decrease the times.

To use **PROGRAM (Custom)**:

1. Press **SELECT** until you reach your foundation cycle, such as White.
2. Press **PROGRAM**.

A beep will sound. **CUSTOM PROGRAM** will appear in the upper left corner of the screen. All bread changes are based on "White 2 lb. Medium" (default setting) and times for all other White Bread Crust and loaf size. are calculated according to the crust and loaf size you select in 2 lb. Medium.

3. Following the instructions from **Personal Recipe**, enter or change the times as outlined. You can use the charts on pages 8 - 10 as a reference.
4. When you are finished, a final beep will sound. Your manual program changes have been made.

## Resetting the Program & Personal Recipe Memory

To reset the Bread Machine's memory to its original cycle times, to clear stored settings in **Personal Recipe** or **Custom Program**, press SAVE/ERASE. The screen will prompt **SAVE** or **ERASE**. Signal your choice by pressing **YES** or **NO**.

A beep will sound and the Display Window will return to "White 2 lb. Medium."

\*Where applicable

# JAM CYCLE INSTRUCTIONS

## For Best Results

- Do not reduce sugar or use sugar substitutes. The exact amounts of sugar, fruit, and pectin are necessary for a good set.
- Use only ripe fruit (not overripe or underripe) for best flavor.
- Do not puree fruit. Crush with a potato masher or food processor. Jam should have bits of fruit in it.
- Recipes should not exceed 3½ cups.
- Be sure to measure fruit after it has been crushed, not before.
- Remove stems, seeds, or pits from fruit before crushing.

## Operating Instructions

- With Kneading Blade in position, add the crushed fruit to the Baking Pan.
- Add the rest of the called-for ingredients.
- Insert Baking Pan into the Grande Cuisine Bread Machine.
- Close Lid.
- Press **SELECT** button until Jam cycle is chosen.
- Press **START**.
- The Grande Cuisine Bread Machine will pre-heat for 10 minutes before any movement occurs in the pan. After pre-heating, the jam will be heated and mixed for approximately 60 minutes. The entire cycle takes 1:20 in which 10 minutes is the cool-down cycle.
- The Bread Machine will beep when the cycle is complete.
- Press **RESET** and remove the Pan, **MAKING SURE TO WEAR OVEN MITTS**.
- Pour the hot jam into a refrigerator/freezer-safe container, leaving 1/2" of space at the top.
- Cover tightly to store.
- Jam will thicken upon cooling and storage.

# CLEANING INSTRUCTIONS

The Bread Pan and Kneading Paddle have non-stick surfaces that make cleaning easy.

1. After baking each loaf of bread, unplug the Bread Machine and discard any crumbs.
2. Remove the Bread Pan from the Oven and the Kneading Paddle from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddle inside and out with warm, soapy water. Avoid scratching the non-stick surfaces.  
**DO NOT PUT THE PAN IN A DISHWASHER OR SOAK IT IN WATER.**

If the Kneading Paddle is stuck to the Drive Shaft, pour warm water in the Pan to loosen it.

**DO NOT USE EXCESSIVE FORCE.**

3. Wipe the inside of the Lid and Oven with a damp cloth or sponge. If any residue has scorched on the Heating Plate or elsewhere, scrub with a non-abrasive scrubbing pad and wipe clean. The Lid can be removed for cleaning.  
**DO NOT PUT THE LID IN A DISHWASHER.**  
This can cause the Lid to warp.

Do not use vinegar, bleach, or harsh chemicals to clean the Grande Cuisine Bread Machine.

Do not soak the Bread Pan for a long period of time — this could interfere with the free working of the Drive Shaft.

Be sure the Grande Cuisine Bread Machine is completely cooled before storing.

The inner casing contains the heating element and drive base. Therefore, when cleaning, **NEVER pour water, solvents or cleaning solutions into this area.**

The Lid is removable for easy cleaning. Because it contains a sensitive electronic sensor, **DO NOT LEAVE IT SOAKING IN WATER.**

**DO NOT PUT LID IN THE DISHWASHER.**

To avoid electric shock, unplug the Grande Cuisine Bread Machine before cleaning!

## Caution

# STANDARD BREAD RECIPES

## **White Bread**

### **1.5 lb. Loaf**

1 cup + 2 Tbsp.	Water
2 Tbsp.	Canola Oil
1-1/2 tsp.	Salt
2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk Powder
3-1/4 cups	White Bread Flour
1-3/4 tsp.	Active Dry Yeast

### **2.0 lb. Loaf**

1-1/4 cups + 2 Tbsp.	Water
2 Tbsp.	Canola Oil
2 tsp.	Salt
3 Tbsp.	Sugar
2 Tbsp.	Dry Milk Powder
4-1/2 cups	White Bread Flour
2 tsp.	Active Dry Yeast

## **Whole Wheat Bread**

### **1.5 lb. Loaf**

1 cup + 2 Tbsp.	Water
2 Tbsp.	Oil
1-1/2 tsp.	Salt
3 Tbsp.	Brown Sugar
2 Tbsp.	Dry Milk Powder
3-1/4 cups	Whole Wheat Bread Flour*
3-1/2 tsp.	Active Dry Yeast

### **2.0 lb. Loaf**

1-1/4 cups	Water
3 Tbsp.	Oil
2 tsp.	Salt
4 Tbsp.	Brown Sugar
3 Tbsp.	Dry Milk Powder
4-1/3 cups	Whole Wheat Bread Flour*
4-1/2 tsp.	Active Dry Yeast

\*For best results, when not using Bread Flour, we recommend adding Gluten to the recipe. Add 1/3 cup of Gluten to a 2 lb. recipe. If whole wheat flour is stone ground, you may need to add 1/2 cup of Gluten, or more.

## **Easy French Bread**

### **1.5 lb. Loaf**

1 cup + 2 Tbsp.	Water
1 Tbsp.	Olive Oil
1 tsp.	Salt
1-1/4 Tbsp.	Sugar
3-1/4 cups	White Bread Flour
1-1/4 tsp.	Active Dry Yeast

### **2.0 lb. Loaf**

1-1/3 cup	Water
2 Tbsp.	Olive Oil
1-1/2 tsp.	Salt
2 Tbsp.	Sugar
4 cups	White Bread Flour
1-1/2 tsp.	Active Dry Yeast

# CAKE RECIPES

## *Peanut Cake*

1-1/2 cups	All Purpose Flour
1 tsp.	Baking Powder
3/4 tsp.	Baking Soda
1/4 tsp.	Salt
1/2 cup	White Sugar
2	Eggs, Large
1/2 cup	Lo-fat Yogurt
1/2 cup	Crunchy Peanut Butter, Softened
1/4 cup	Apple Sauce
1/4 cup	Water
1 tsp.	Vanilla Extract

Combine first four ingredients and mix well. Set aside.

Place eggs, yogurt, peanut butter, apple sauce, water, vanilla extract and sugar in the Baking Pan in that order. Close the Lid and start the cake cycle.

When continuous mixing begins, add the flour mixture in a slow, steady stream. Close the Lid.

Allow the cake to cool uncovered in the refrigerator for 25-30 minutes before attempting to remove it from the pan.

## ***Pineapple-Coconut Clafouti Cake***

1-1/2 cups	All Purpose Flour
1 tsp.	Baking Powder
1/2 tsp.	Baking Soda
1/2 tsp.	Salt
3/4 cup	White Sugar
2	Eggs, Large
1/2 cup	Milk, Whole
1/2 cup	Canned Pineapple Chunks, Drained
1/4 cup	Pineapple Juice (from can)
1/2 cup	Sweetened Shredded Coconut
1 tsp.	Vanilla Extract

Combine first four ingredients and mix well. Set aside.

Place pineapple, pineapple juice, eggs, milk, coconut, sugar, and vanilla in the Baking Pan and place it in the Machine. Close the Lid and start the cake cycle. When continuous mixing begins, add the flour mixture in a slow, steady stream. Close the Lid.

Allow the cake to cool uncovered in the refrigerator for 25-30 minutes before attempting to remove it from the pan.



## *Devil's Food Pound Cake*

1-1/2 cups	All Purpose Flour
1 cup	Cocoa Powder
1/4 tsp.	Nutmeg
1 tsp.	Baking Powder
3/4 tsp.	Baking Soda
1/2 tsp.	Salt
1 cup	White Sugar
1/2 cup	Lo-fat Yogurt, Plain
1/2 cup	Farmer's Cheese, Softened
1/2 cup	Semi-sweet Chocolate Chips
1	Egg, Large
1 oz. (shot glass)	Whiskey or Rum

In a small bowl, combine the first six ingredients and mix well. Set aside.

Place the egg, yogurt, cheese, whiskey, chocolate chips and sugar in the Baking Pan in that order. Place the pan in the Machine and close the Lid. Start the cake cycle. When continuous mixing begins, add the flour mixture in a slow, steady stream. Close Lid.

Allow the cake to cool uncovered in the refrigerator for 25-30 minutes before attempting to remove it from the Baking Pan. Use a spatula to help loosen the cake if necessary.

## ***Cinnamon-Raisin Coffee Cake***

2 cups	All Purpose Flour
1 cup	White Sugar
1-1/4 cup	Milk, Whole
1/2 cup	Butter or Shortening, melted
2	Eggs, Large
2 Tbsp.	Dark Raisins
1 Tbsp.	Baking Powder
1 tsp.	Vanilla Extract
1/4 tsp.	Salt

Place milk, butter, eggs and vanilla extract in the Baking Pan. Add remaining ingredients and start the cake cycle.

Dust with powdered sugar after cake has cooled.

## ***Lemon-Raisin "Cheezy" Cake***

1-1/2 cups	All Purpose Flour
1 cup	Farmers Cheese (crumbled small)
1/4 cup	Lo-Fat Cream Cheese (cut in small pieces)
1/2 cup	White Sugar
2	Eggs, Large
1/3 cup	Water, Hot
2 Tbsp.	Golden Raisins, soaked
1 Tbsp.	Baking Powder
1 tsp.	Lemon Extract

Have all ingredients at room temperature (1-1/2 - 2 hrs.). Its very important that the cheeses are soft and in small pieces or they won't mix properly. Place cheese, egg, raisins, hot water, and lemon extract in Baking Pan. Add the remaining ingredients and start the cake cycle.

Makes about a 2 lb. cake.

## **Cranberry-Walnut Cake**

1-1/2 cups	All Purpose Flour
1/3 cup	Chopped Walnuts
1/2 tsp.	Cinnamon
3/4 tsp.	Baking Powder
3/4 tsp.	Baking Soda
1/2 tsp.	Salt

1 cup	Fresh or Frozen Cranberries, Whole
1 cup	White Sugar
2	Eggs, Large
1/4 cup	Canola Oil
1 Tbsp.	Orange Juice
1/2 tsp.	Orange Extract
1 tsp.	Vanilla Extract

Crush the cranberries and mix with the sugar. Place in the Baking Pan and let stand for 10 minutes. Add the eggs, oil, orange juice and orange and vanilla extracts to the pan and place it in the Machine. Close the Lid and start the cake cycle.

Combine the first six ingredients and mix well. When continuous mixing begins, add the flour mixture to the pan in a slow, steady stream. Close the Lid.

Allow the cake to cool uncovered in the refrigerator for 25-30 minutes before attempting to remove it from the Baking Pan.

# JAM RECIPES

## ***Blue Kiwi Mango Jam***

3/4 cup (6 oz.)	Kiwi Fruit, Peeled and Chopped
3/4 cup (6 oz.)	Mango, Peeled and Chopped
1-1/2 cups (12 oz.)	White Sugar
1 tsp.	Lemon Zest, Grated
1 tsp.	Orange Zest, Grated
4 drops	Blue Food Coloring

Place all ingredients in Baking Pan and start the Jam cycle.

The kiwi fruit should be ripe, but not mushy while the mango should be barely ripe. Lemon and orange zest are grated from the surface of the peel. Make sure none of the bitter white rind is included.

## ***Peach-Raisin Jam***

1-1/2 cups (12 oz.)	Ripe Peaches, Pitted
1-1/2 cups - 1 Tbsp.	White Sugar
2 Tbsp.	Golden Raisins, Soaked
1 Tbsp.	Brown Sugar
2	Whole Cloves
1/8 tsp.	Ground Allspice

Place all ingredients in Baking Pan and start the Jam cycle.

For best results, fruit and sugar should be weighed on a small kitchen or postal scale. 1-1/2 cups of fruit or white sugar weighs 12 oz.

# TROUBLE SHOOTING

Symptom	Possible Solutions
Bread has an offensive odor	Check to be sure you added the correct amount of yeast. Measure carefully — too much yeast will cause an unpleasant odor and may cause the loaf to rise too high. Be sure to use only fresh ingredients.
Baked bread is soggy or the bread's surface is sticky	Remove the bread from the Bread Pan as soon as it is done baking. Leaving it in the pan allows condensation to collect on the sides touching the pan. Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy.
START button doesn't start the Machine	Make sure the Machine is plugged in. If nothing appears in the Display Window, press <b>SELECT</b> to choose your Baking cycle. (You must select a Baking cycle before pressing <b>START</b> .) If the baking area is too hot, the Bread Machine will not start because of an automatic safety feature. Remove the Bread Pan with your ingredients, and wait until the Bread Machine cools down — about 20 minutes — before starting a new loaf.
Can't set the Timer	Don't use the Timer if your recipe includes eggs, fresh milk or other baking ingredients that may spoil. This Timer cannot be used for the Jam cycle. <i>Note: We recommend not using the Timer for the Dough, Rapid and Fruit &amp; Nut or Pizza Dough cycles.</i>
The Bread Machine stopped and "ALERT" is displayed	This happens if you unplug the Machine, or if there is a power outage. The symbol "ALERT" will be on and flashing for 5 (five) minutes if the power is not restored. If the power is restored within 60 minutes, the Machine will reset to the status it was before the Machine stopped. If the power is not on within 60 minutes, the Machine will reset itself to the beginning of the bread making cycle. If this is the case, discard the contents of the Bread Pan and start again with new ingredients.

Symptom	Possible Solutions
The Kneading Paddle was stuck in the bread	<p>Make sure the Kneading Paddle is mounted properly before adding ingredients to the Bread Pan and baking.</p> <p>Sometimes denser or crustier loaves of bread may pull the Kneading Paddle out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf.</p>
The bread rose too high	<p>Make sure not to add too much yeast, water or flour. Too much of any of these may cause the loaf to rise more than it should.</p>
The bread didn't rise enough	<p>Did you add enough yeast, water or sweetener?</p> <p>Make sure to add ingredients in the proper order: liquids, dry ingredients, yeast. Make sure yeast doesn't get wet until the Machine mixes the ingredients together.</p> <p><b>Note:</b> Typically, bread made with whole grain flours will not rise as high as bread made with refined flours.</p>
The dough looks like batter, or the dough ball is still sticky, not smooth and round	<p>During the Kneading process, add 1 tablespoon of flour at a time, letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky to the touch, and should bounce back when you press it with your finger.</p>
The dough ball is lumpy or too dry	<p>During the Kneading process, add 1 tablespoon of water at a time, letting it mix in well.</p>
The bread didn't rise at all	<p>Make sure yeast is not left out. Also check the date code on the yeast and that it is always the last ingredient put into the pan. Make sure the yeast doesn't come into contact with salt or any liquid ingredients.</p>

<b>Symptom</b>	<b>Possible Solutions</b>
The bread is caved in	Make sure liquids are measured correctly. Next time, reduce your liquids by 2 tablespoons. If you're adding fruits or vegetables, make sure they are well drained.
"_ _ H" displays when you press START button	The Grande Cuisine Bread Machine is too hot (over 100°F/38°C) to begin preparing another loaf. Remove the Bread Pan with your ingredients, and wait until the Bread Machine cools down — about 20 minutes — before preparing a new loaf.
"_ _ L" displays when you press START button	The Grande Cuisine Bread Machine is too cold. Unplug the Machine and allow it to heat up to room temperature, then try again.
"H:I" "H:HH" "L:LL" "S:SS" "888" displays when you press START button	Irreparable damage to the circuitry has resulted.  Please cut the cord and discard the machine.





# ADDITIONAL TIPS & HINTS FOR USING YOUR BREADMAKER

## FOUR GOLDEN RULES TO SUCCESSFUL BREAD MAKING

- Measure the ingredients accurately with correct measuring cups and spoons.
- Add ingredients to the bread pan in the order listed: liquid ingredients first, followed by the butter, then the dry ingredients, and lastly the yeast in the center of the dry ingredients.
- Liquid ingredients should be lukewarm (approximately 80° F / 26.7° C); liquid that is too cool, such as refrigerated milk, or too hot may produce unacceptable results.
- Use the recommended bread setting for best results.

## HIGH ALTITUDE ADJUSTMENT

Reduced air pressure at high altitudes causes yeast gases to expand more rapidly and the dough to rise more quickly. The dough can rise so much that when it begins to bake, it will collapse due to overstretching of the gluten structure. To slow the rising of the dough at high altitudes, reduce the amount of yeast by ¼ teaspoon at a time until you find the right amount. You can also reduce the amount of liquid by a teaspoon or two. Some experimentation will be needed when using your breadmaker at high altitudes. Make note of the amount of yeast and liquid used for future reference.

## SLICING BREAD

Always allow bread to cool at least 15 minutes before slicing. If you attempt to slice the bread immediately after baking, it will be very difficult to slice and will be sticky.

## STORING BREAD

Since homemade bread contains no preservatives, it does not stay as fresh for as long as commercially made bread. Store your bread in a plastic bag or sealed storage container to keep it from drying out. Keep the bread at room temperature or in the refrigerator for up to one week. For longer storage, place the bread in the freezer. Slice before freezing so you can remove only the number of slices you need at a time.

## SPECIAL NOTES ON FLOUR

Flours are affected by growing conditions, milling, storage, humidity and even the manufacturer. While not visibly different, you may need to make some minor adjustments when using different brands of flour as well as compensating for the humidity in your area. Always store your flour in an airtight container. Store whole grain flours such as whole wheat and rye in a refrigerator to prevent them from becoming rancid. In the event you are having trouble obtaining optimum results and you suspect it may be due to flour or humidity conditions, consider the following.

- Measure the amount of flour as directed in each recipe but make an adjustment after the first 8-10 minutes of kneading. The only time an adjustment can be made is during the kneading cycle; do not open the door once the bread machine has entered the rise cycle.
- During the kneading cycle, open the door and touch dough. If it feels a little sticky and smooth to the touch, no adjustment is necessary. If the dough is very sticky, clinging to the sides of the pan or in one corner, and is more like a batter than dough, add one tablespoon of flour. Allow it to work in before making any further adjustment.
- If the dough is dry and the machine seems to be laboring during kneading, add one tablespoon of lukewarm water at a time. Once again, allow it to work in before making any further adjustments.

You will know when the dough is just right near the end of the kneading cycle when it is soft to the touch, smooth in appearance and just a bit sticky, leaving a slight residue on your fingers — the feel of perfect dough.

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# | White |

## APPLESAUCE OATMEAL BREAD

A GREAT TASTING ALL-PURPOSE BREAD.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	4 fl oz ( ½ c)	4 fl oz ( ½ c)	
Applesauce, unsweetened	½ c	¾ c	
Vegetable Oil	2 tbsp	3 tbsp	
Sugar	2 tbsp	3 tbsp	
Salt	1 tsp	1 ½ tsp	
Oats, quick or old-fashioned	½ c	½ c	
Bread Flour	2 ¼ c	3 c	
Active Dry Yeast	2 ¼ tsp	1 tbsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 ½ tsp	2 ¼ tsp	

## BRAN BREAD

ADD READY-TO-EAT BRAN FLAKES CEREAL TO THIS RECIPE FOR A DIFFERENT TEXTURE AND TASTE, PLUS ADDED FIBER AND NUTRITION. DO NOT CRUSH BRAN FLAKES INTO MEASURING CUP WHEN MEASURING. FLAKES WILL BECOME CRUSHED DURING THE KNEADING PERIOD.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1tbsp)	9 fl oz (1 c + 2 tbsp)	12 fl oz (1 ½ c)
Honey	1 tbsp	2 tbsp	3 tbsp
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bran Flakes Cereal	2/3 c	1 c	1 ¼ c
Bread Flour	2 c	2 2/3 c	3 ¾ c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## COUNTRY WHITE BREAD

THIS RECIPE USES WATER RATHER THAN MILK WHICH GIVES IT A CRISPIER CRUST.  
A CLASSIC WHITE BREAD THAT EVERYONE WILL LOVE.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	10 fl oz (1 ¼ c)	12 fl oz (1 ½ c)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	3 ⅓ c	4 c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Sugar	1 ½ tbsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## ENGLISH MUFFIN BREAD

HERE'S A BREAD THAT HAS THE GREAT TASTE OF ENGLISH MUFFINS,  
BUT THAT YOU CAN MAKE AT HOME IN YOUR BREADMAKER.  
THIS BREAD IS GREAT TOASTED!

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1½ Pound Loaf	
Water	7 fl oz (¾ cup + 2 tbsp)	9 ½ fl oz (1 c + 3 tbsp)	
Butter or Margarine	2 tsp	1 tbsp	
Bread Flour	2 c	3 c	
Yellow Cornmeal	3 tbsp	¼ c	
Dry Milk	2 tbsp	3 tbsp	
Sugar	1 ½ tbsp	2 tbsp	
Salt	¾ tsp	1 ¼ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## FRENCH BREAD

CRUSTY ON THE OUTSIDE, CHEWY ON THE INSIDE.  
JUST THE WAY IT SHOULD BE!

Menu Selection : French			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	10 ½ fl oz (1 ¼ c + 1 tbsp)	12 ½ fl oz (1 ½ c + 1 tbsp)
Butter or Margarine	1 ½ tsp	1 tubs	1 ½ tbsp
Bread Flour	2 ½ c	3 ⅓ c	4 ¼ c
Sugar	1 tsp	1 ½ tsp	2 tsp
Salt	¾ tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	¾ tsp	1 ½ tsp	2 tsp

## HONEY OATMEAL BREAD

USE OLD-FASHIONED OR QUICK COOKING OATS IN THIS RECIPE, BUT DO NOT USE INSTANT OATMEAL.  
A VERY LIGHT TEXTURED BREAD WITH A CRISPY CRUST.  
A GOOD, ALL-PURPOSE BREAD.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	9 ½ fl oz (1 c + 3 tbsp)	13 fl oz (1 ½ c + 2 tbsp)
Honey	2 tbsp	2 tbsp	2 tbsp
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	1 ½ c	2 ⅓ c	3 ½ c
Oats, quick or old-fashioned	⅔ c	1 c	1 c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Salt	¾ tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## OATMEAL BREAD

A BASIC WHITE BREAD WITH A TOUCH OF OATS AND HINT OF BROWN SUGAR.

MADE WITH MILK, THE CRUST IS TENDER.

USE OLD-FASHIONED OR QUICK COOKING OATS, NOT INSTANT OATMEAL.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Milk, 80° F	7 fl oz (¾ c + 2 tbsp)	9 fl oz (1 c + 2 tbsp)	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	2 c	2 ½ c	
Oat, quick or old fashioned	½ c	¾ c	
Brown Sugar, packed	1 tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## OLD FASHIONED WHITE BREAD

THIS RECIPE IS MADE WITH MILK FOR A TENDER CRUST AND FINE TEXTURE.

JUST LIKE GRANDMA USED TO MAKE, NOW YOU CAN TOO!

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1½ Pound Loaf	2 Pound Loaf
Milk	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)	13 fl oz (1½ c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	3 c	4 c
Sugar	1 tbsp	1½ tbsp	2 tbsp
Salt	1 tsp	1½ tsp	1 ½ tsp
Active Dry Yeast	1½ tsp	2 tsp	2¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

## YOGURT BREAD

THE ADDITION OF PLAIN YOGURT ADDS A LITTLE TANG TO THIS BREAD, BUT VERY SUBTLE.

A GOOD BASIC, GENERAL PURPOSE BREAD.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	3 ½ fl oz (¼ c + 3 tbsp)	5 fl oz (½ c + 2 tbsp)	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Plain, Non-Fat Yogurt	⅓ c	½ c	
Bread Flour	2 c	3 c	
Dry Milk	1 ½ tbsp	2 tbsp	
Sugar	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

# Whole Wheat

## 100% WHOLE WHEAT BREAD

A DENSE BREAD, PACKED WITH FIBER SINCE ALL WHOLE WHEAT FLOUR IS USED. LONGER KNEADING CYCLE AT WHEAT SETTING WILL PROVIDE GREAT RESULTS. IF BREAD COLLAPSES DURING THE BAKING PERIOD, ADD 1 OR 1 ½ TABLESPOONS OF VITAL WHEAT GLUTEN TO RECIPE FOR RESPECTIVE LOAF SIZE TO PREVENT THIS FROM HAPPENING. VITAL WHEAT GLUTEN CAN BE FOUND IN MOST HEALTH FOOD STORES.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	5 fl oz (½ c + 2 tbsp)	9 fl oz (1 c + 2 tbsp)	11 ½ fl oz (1 ¼ c + 3 tbsp)
Egg, large	1	1	1
Molasses	2 tsp	1 tbsp	1 ½ tbsp
Honey	2 tsp	1 tbsp	1 ½ tbsp
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Whole Wheat Flour	2 ⅓ c	3 ⅓ c	4 ¼ c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## 50% WHOLE WHEAT BREAD

FOR THOSE THAT LIKE A LIGHTER TEXTURED WHEAT BREAD, THIS IS THE RECIPE FOR YOU.  
CONTAINS EQUAL AMOUNTS OF BREAD AND WHOLE WHEAT FLOUR.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	10 ½ fl oz (1 ¼ c + 1 tbsp)	12 fl oz (1 ½ c)
Honey	2 tsp	1 tbsp	1 ½ tbsp
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	1 c	1 ⅔ c	2 c
Whole Wheat Flour	1 c	1 ⅔ c	2 c
Brown Sugar, packed	1 tbsp	2 tbsp	2 tbsp
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp



## BUTTERMILK WHEAT BREAD

A MOIST, LIGHT TEXTURED WHEAT BREAD THAT'S SURE TO PLEASE.  
A GREAT BREAD FOR SANDWICHES.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Buttermilk, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	10 ½ fl oz (1 ¼ c + 1 tbsp)	14 fl oz (1 ¾ c)
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Bread Flour	⅔ c	1 c	1 ⅓ c
Whole Wheat Flour	1 ⅓ c	2 c	2 ⅔ c
Brown Sugar, packed	1 ½ tbsp	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Baking Soda	⅛ tsp	¼ tsp	½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## CARROT WHEAT BREAD

SHREDDED CARROT ADDS A LITTLE COLOR AND FLAVOR TO THIS WHEAT BREAD.  
GOOD FOR SANDWICHES OR WITH HEARTY SOUPS.  
NUT OR RAISINS MAY ALSO BE ADDED FOR EXTRA FLAVOR.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 ½ fl oz (⅔ c)	8 fl oz (1 c)	
Butter or Margarine	1 tbsp	2 tbsp	
Shredded Carrot	1/3 c	½ c	
Bread Flour	¾ c	1 c	
Whole Wheat Flour	1 ½ c	2 c	
Brown Sugar, packed	2 tbsp	3 tbsp	
Dry Milk	1 tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Ground Nuts, optional	¼ c	½ c	
Raisins, optional	¼ c	½ c	

## CRACKED WHEAT BREAD

THE ADDITION OF CRACKED WHEAT TO THIS RECIPE ADDS A LITTLE CRUNCH AND, OF COURSE, MORE FIBER.  
A LIGHT, YET HEARTY AND SATISFYING BREAD.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	8 ½ fl oz (1 c + 1 tbsp)	13 fl oz (1 ½ c + 2 tbsp)
Butter or Margarine	2 tsp	1 tbsp	2 tbsp
Bread Flour	1 ¼ c	1 ¾ c	2 ½ c
Whole Wheat Flour	⅔ c	1 c	1 ⅓ c
Cracked Wheat Cereal	⅓ c	½ c	⅔ c
Brown Sugar, packed	1 ½ tbsp	2 tbsp	3 tbsp
Salt	¾ tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## GRANOLA BREAD

GRANOLA BREAKFAST CEREAL, NON-FAT PLAIN YOGURT AND A LITTLE WHOLE WHEAT FLOUR ADD  
FIBER AND GREAT TASTE TO THIS BREAD. GOOD TOASTED OR FOR SANDWICHES.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 fl oz ( ½ c + 2 tbsp)	6 fl oz (¾ c)	
Plain, non-fat Yogurt	⅓ c	½ c	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Bread Flour	2 c	2 ⅓ c	
Whole Wheat Flour	⅓ c	½ c	
Granola Cereal	⅓ c	½ c	
Brown Sugar, packed	1 ½ tbsp	2 tbsp	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## MULTI-GRAIN FRENCH

SEVEN GRAIN CEREAL ADDS FIBER TO THIS FRENCH BREAD.

SEVEN GRAIN CEREAL IS AVAILABLE IN MOST HEALTH FOOD STORES AND CONTAINS SUCH GRAINS AS WHEAT, OATS, MILLET, TRITICALE, SOYBEANS, BUCKWHEAT AND YELLOW CORN.

Menu Selection : French			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 ½ fl oz (¾ c + 3 tbsp)	10 fl oz (1 ¼ c)	12 fl oz (1 ½ c)
Butter or Margarine	1 ½ tsp	1 tbsp	1 ½ tbsp
Bread Flour	1 ½ c	2 c	3 c
Whole Wheat Flour	¾ c	1 c	1 c
7-Grain Cereal	¼ c	½ c	½ c
Salt	¾ tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	¾ tsp	1 ½ tsp	2 tsp

## MULTI-GRAIN WHEAT BREAD

THIS WHOLE WHEAT BREAD HAS A LITTLE CRUNCH DUE TO THE ADDITION OF 7-GRAIN CEREAL.

A LIGHT TEXTURED, BUT FIBER-FILLED BREAD, IT'S GOOD TOASTED OR FOR SANDWICHES.

7-GRAIN CEREAL CAN BE FOUND AT MOST HEALTH FOOD STORES.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)	
Honey	2 tbsp	3 tbsp	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Whole Wheat Flour	¼ c	1 ¾ c	
Bread Flour	¾ c	1 c	
7-Grain Cereal	¼ c	½ c	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## SHREDDED WHEAT BREAD

ADD A COUPLE OF LARGE SHREDDED WHEAT CEREAL BISCUITS TO THIS BREAD FOR ADDED FIBER AND NUTRITION.

THE CEREAL BLENDS RIGHT INTO THE DOUGH.

WELL WORTH A TRY IF YOU HAVE SOME CEREAL ON HAND.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	9 ½ fl oz (1 c + 3 tbsp)	13 fl oz (1 ½ c + 2 tbsp)
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Shredded Wheat Cereal	1 ½ large biscuits, broken up (1 c)	2 large biscuits, broken up (1 ½ c)	2 large biscuits, broken up (1 ½ c)
Bread Flour	2 c	2 ⅔ c	3 ¾ c
Brown Sugar, packed	1 ½ tbsp	2 tbsp	3 tbsp
Dry Milk	1 ½ tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## SUNFLOWER OAT WHEAT BREAD

SUNFLOWER SEEDS, OATS AND HONEY ADD A NUTTY FLAVOR TO THIS WHEAT BREAD

WHICH USES BOTH WHOLE WHEAT FLOUR AND BREAD FLOUR.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	9 fl oz (1 c + 2 tbsp)	
Honey	2 tbsp	3 tbsp	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Bread Flour	⅔ c	1 c	
Whole Wheat Flour	1 ½ c	2 c	
Oats, quick or old-fashioned	¼ c	⅓ c	
Sunflower Seeds, salted	¼ c	⅓ c	
Salt	¾ tsp	1 tsp	
Active Dry Yeast	1 tsp	1 ½ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	¾ tsp	1 tsp	

## WHEAT BARLEY BREAD

BREAD FLOUR, WHOLE WHEAT FLOUR AND BARLEY FLAKES CREATE A GREAT SANDWICH BREAD.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	8 ½ fl oz (1 c + 1 tbsp)	
Honey	1 ½ tbsp	2 tbsp	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	1 c	1 ½ c	
Whole Wheat Flour	1 c	1 ½ c	
Rolled Barley Flakes	1/3 c	½ c	
Dry Milk	1 tbsp	1 ½ tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## WHEAT BERRY BREAD

ADD SOAKED WHEAT BERRIES TO THIS RECIPE FOR ADDED FIBER AND CRUNCH.

WHEAT BERRIES MUST BE SOAKED TO SOFTEN BEFORE USING AND CAN BE FOUND AT HEALTH FOOD STORES.

BAKES INTO A PICTURE PERFECT LOAF.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 ½ fl oz (2⅔ c)	7 fl oz (¾ c + 2 tbsp)	
Vegetable Oil	2 tsp	1 tbsp	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Honey	1 ½ tbsp	2 tbsp	
Molasses	2 tsp	1 tbsp	
Whole Wheat Flour	1 ½ c	2 c	
Bread Flour	⅔ c	1 c	
Wheat Berries, soaked and drained	⅓ c	½ c	
Wheat Germ	1 ½ tbsp	2 tbsp	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## WHEAT BRAN BREAD

THIS BREAD INCLUDES UNPROCESSED WHEAT BRAN FOR  
HIGHER NUTRITIONAL VALUE, PLUS IT'S SWEETENED WITH HONEY.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)	
Honey	1 ½ tbsp	2 tbsp	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	2 c	2 ¾ c	
Unprocessed Wheat Bran	1/3 c	½ c	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## WHEAT 'N YOGURT BREAD

USE PLAIN, NON-FAT YOGURT AS PART OF THE LIQUID FOR THIS LIGHT TEXTURED WHEAT BREAD.  
A GOOD, ALL PURPOSE BREAD EVERYONE WILL LIKE.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound	1 ½ Pound	2 Pound Loaf
Water, 80° F		8 fl oz (1 c)	9 fl oz (1 c + 2 tbsp)
Plain Nonfat Yogurt		½ c	2/3 c
Butter or Margarine		2 tbsp	2 tbsp
Bread Flour		1 ⅓ c	1 ½ c
Whole Wheat Flour		2 c	2 ¾ c
Dry Milk		2 tbsp	2 tbsp
Brown Sugar, packed		2 tbsp	2 tbsp
Salt		1 ¼ tsp	1 ½ tsp
Active Dry Yeast		2 tsp	2 ¼ tsp
-or-		-or-	-or-
Bread Machine Yeast		1 ½ tsp	2 tsp

# WHOLE WHEAT OAT BRAN BREAD

A COMBINATION OF BREAD FLOUR, WHOLE WHEAT FLOUR AND DRY OAT BRAN CEREAL SWEETENED WITH HONEY.  
BAKES INTO A NICE LOAF WITH A LIGHT TEXTURE.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	9 fl oz (1 c + 2 tbsp)	
Honey	1 tbsp	1 ½ tbsp	
Butter or Margarine	2 tsp	1 tbsp	
Bread Flour	1 ¼ c	1 ½ c	
Whole Wheat Flour	¾ c	1 ¼ c	
Dry Oat Bran Cereal	⅓ c	½ c	
Dry Milk	1 tbsp	1 ½ tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## DILL BREAD

A VERY LIGHT TEXTURED BREAD WITH A HINT OF DILL.  
SERVE WITH SOUPS, SALADS OR AS A WARM LOAF WITH DINNER.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)	12 fl oz (1 ½ c)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	3 c	4 c
Sugar	1 ½ tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Dill Weed	2 tsp	1 tbsp	1 ½ tbsp
Dry Milk	1 tbsp	1 ½ tbsp	2 tbsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## FRENCH GARLIC BREAD

CHOPPED GREEN ONION AND FRESH GARLIC TURN THIS FRENCH BREAD INTO A TASTE-TEMPTING TREAT THAT SMELLS WONDERFUL WHILE BAKING. ESPECIALLY GOOD WITH SEAFOOD, PASTA DISHES OR SALADS.

Menu Selection : Basic, French or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	9 fl oz (1 c + 2 tbsp)	
Butter or Margarine	2 tsp	1 tbsp	
Bread Flour	2 ¼ c	3 ¼ c	
Chopped Green Onion Tops	1 ½ tsp	2 tsp	
Chopped Garlic Cloves	1 tsp	1 ½ tsp	
Sugar	1 tsp	1 ½ tsp	
Salt	¾ tsp	1 ¼ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	



## GARLIC BREAD

DELIGHTFUL AROMA. SERVE WARM WITH YOUR FAVORITE ITALIAN PASTA DISH.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)	12 fl oz (1 ½ c)
Butter or Margarine	2 tsp	1 tbsp	2 tbsp
Bread Flour	2 c	3 c	4 c
Dry Milk	2 tsp	1 tbsp	2 tbsp
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Dried Parsley Flakes	2 tsp	1 tbsp	1 ½ tbsp
Garlic Powder	½ - 1 tsp (to taste)	¾ - 1 tsp (to taste)	1 – 1 ½ tsp (to taste)
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## HERB BREAD

THE COMBINATION OF HERBS USED IN THIS BREAD WILL MAKE YOUR TASTEBUDS COME TO LIFE.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Evaporated Milk, 80°	5 ½ fl oz (¾ c)	8 fl oz (1 c)	
Water, 80° F	2 fl oz (¼ c)	2 ⅔ fl oz (⅓ c)	
Vegetable Oil	2 tsp	1 tbsp	
Sugar	1 ½ tbsp	2 ½ tbsp	
Salt	1 ¼ tsp	1 ½ tsp	
Celery Seed	¾ tsp	1 tsp	
Rubbed Sage	¾ tsp	1 ¼ tsp	
Ground Ginger	pinch	⅛ tsp	
Marjoram	pinch	⅛ tsp	
Bread Flour	2 c	3 c	
Cornmeal	¼ c	⅓ c	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## ITALIAN HERB BREAD

GRATED PARMESAN CHEESE AND ITALIAN SEASONING ADD A LITTLE ZING TO ITALIAN BREAD.

SERVE AS A WARM LOAF WITH YOUR FAVORITE ITALIAN DISH, OR SLICE IT THICK,

BUTTER AND TOAST OR GRILL TO BROWN.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	5 ½ fl oz (2⅓ c)	8 ½ fl oz (1 c + 1 tbsp)	12 fl oz (1 ½ c)
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Bread Flour	1 ¾ c	2 ¾ c	4 c
Dry Milk	2 tsp	1 tbsp	1 ½ tbsp
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Grated Parmesan Cheese	1 tbsp	2 tbsp	3 tbsp
Italian Seasoning	1 ½ tsp	2 tsp	2 ½ tsp
Active Dry Yeast	1 ¼ tsp	1 ½ tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	¾ tsp	1 tsp	2 tsp

# Potato

## POTATO CHIVE BREAD

A FUN VARIATION OF POTATO BREAD ADDING MORE FLAVOR TO GO WITH YOUR FAVORITE SOUPS AND MORE.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 fl oz (½ c + 2 tbsp)	8 fl oz (1 c)	
Butter or Margarine	1 tbsp	1 ½ tsp	
Mashed Potatoes, leftover	⅓ c	½ c	
Bread Flour	2 c	3 c	
Dry Milk	1 tbsp	1 ½ tbsp	
Sugar	1 tbsp	1 ½ tbsp	
Freeze-dried Chives	2 tsp	1 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## POTATO BREAD

AN OLD-TIME FAVORITE, UPDATED USING INSTANT POTATO FLAKES.

SAVE LIQUID FROM COOLING POTATOES TO REPLACE WATER IN THIS RECIPE FOR ADDED FLAVOR.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	9 fl oz (1 c + 2 tbsp)	13 fl oz (1½ c + 2 tbsp)
Butter or Margarine	1 tbsp	1 ½ tbsp	2 tbsp
Bread Flour	2 c	3 c	3 ¾ c
Instant Potato Flakes	⅓ c	½ c	⅔ c
Dry Milk	1 tbp	1 ½ tbsp	2 tbsp
Sugar	1 tbsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	1 ½ tsp

# Rye Bread

## CLASSIC RYE BREAD

A LIGHT, BUT HEARTY RYE THAT CAN BE PREPARED WITH OR WITHOUT CARAWAY SEED, DEPENDING ON YOUR PLEASURE.

Menu Selection : Basic, Dark or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	2 ½ fl oz (⅔ c)	10 fl oz (1 ¼ c)	12 fl oz (1 ½ c)
Butter or Margarine	2 tsp	1 tbsp	1 tbsp
Bread Flour	1 1/3 c	2 1/3 c	3 c
Medium Rye Flour	2/3 c	1 c	1 ¼ c
Dry Milk	2 tsp	2 tbsp	2 tbsp
Sugar	1 ½ tbsp	1 ½ tbsp	1 ½ tbsp
Salt	½ tsp	1 ¼ tsp	1 ½ tsp
Caraway Seed	1 tsp	2 tsp	2 tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## PUMPERNICKEL RYE BREAD

A LITTLE BIT OF COCOA GIVES THIS BREAD ITS CHARACTERISTIC DARK COLOR.

A GOOD BREAD FOR A HEARTY SANDWICH.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	5 fl oz (½ c + 2 tbsp)	8 ½ fl oz (1 c + 1 tbsp)	12 fl oz (1 ½ c)
Molasses	1 ½ tbsp	2 tbsp	2 tbsp
Butter or Margarine	2 tbsp	3 tbsp	3 tbsp
Bread Flour	1 ½ c	2 ¼ c	2 ⅔ c
Medium Rye Flour	⅓ c	½ c	⅔ c
Whole Wheat Flour	⅓ c	½ c	⅔ c
Cocoa, unsweetened	1 tbsp	2 tbsp	2 ½ tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	¾ tsp	1 ½ tsp	2 tsp

# TOMATO BASIL RYE BREAD

A GREAT BREAD TO SERVE WITH SOUPS AND SALADS.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz ( $\frac{3}{4}$ c)	8 fl oz (1 c)	
Vegetable Oil	1 tbsp	2 tbsp	
Sun-Dried Tomatoes	4 halves	6 halves	
Sugar	2 tbsp	3 tbsp	
Salt	1 tsp	1 ½ tsp	
Bread Flour	1 $\frac{3}{4}$ c	2 $\frac{1}{3}$ c	
Medium Rye Flour	$\frac{1}{2}$ c	1 c	
Dried Basil Leaves	1 ½ tsp	2 tsp	
Active Dry Yeast	1 ½ tsp	2 $\frac{1}{4}$ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

# | Sourdough |

## SOURDOUGH BREAD

MAKE YOUR OWN SOURDOUGH STARTER FOR THIS BREAD.  
ONCE MADE, IT WILL LAST A LONG TIME PROVIDING YOU TAKE PROPER CARE OF IT.  
SHARE WITH FRIENDS.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	4 fl oz (½ c)	5 fl oz (½ c + 2 tbsp)	6 ½ fl oz (¾ c + 1 tbsp)
Sourdough Starter, room temp	⅔ c	1 c	1 ¼ c
Bread Flour	2 c	2 ¾ c	3 ½ c
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Salt	¾ tsp	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## SOURDOUGH WHEAT BREAD

USE THE SAME STARTER AS FOR THE SOURDOUGH BREAD.  
THIS IS A HEARTIER SOURDOUGH BREAD AS IT USES HALF BREAD FLOUR AND HALF WHOLE WHEAT FLOUR.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	4 fl oz (½ c)	6 fl oz (¾ c)	6 fl oz (¾ c)
Sourdough Starter, room temp	⅔ c	1 c	1 ¼ c
Molasses	2 tsp	1 tbsp	1 tbsp
Bread Flour	1 c	1 ½ c	1 tbsp
Whole Wheat Flour	1 c	1 ½ c	1 ¾ c
Salt	¾ tsp	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

# Sweet Bread

## APRICOT ALMOND BREAD

APRICOTS AND ALMONDS TURN THIS BREAD INTO A DELIGHTFUL BREAKFAST BREAD.

IT'S EVEN GREAT FOR LUNCH WITH A SALAD.

DO NOT ADD MORE APRICOTS THAN RECOMMENDED AS THE CONSISTENCY OF THE DOUGH WILL BE AFFECTED.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	2 fl oz (¼ c)	4 fl oz (½ c)	
Gerber Baby Food, apricots with tapioca	(1) 6 oz jar	(1) 6 oz jar	
Vegetable Oil	2 tbsp	3 tbsp	
Almond Extract	1 tsp	1 ½ tsp	
Sugar	2 tbsp	3 tbsp	
Salt	1 tsp	1 ½ tsp	
Bread Flour	2 ½ c	3 ¼ c	
Active Dry Yeast	2 ¼ tsp	1 tbsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 ½ tsp	2 tsp	
Dried Apricots, quartered	½ c	⅔ c	
Slivered Almonds	½ c	⅔ c	

## APRICOT ALMOND BREAD (VERSION 2)

A SLIGHT VARIATION OF THE ABOVE RECIPE.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F		10 fl oz (1 ¼ c)	11 ½ fl oz (1 ¼ c + 3 tbsp)
Butter or Margarine		2 tbsp	2 tbsp
Bread Flour		3 ¼ c	3 ¾ c
Dry Milk		2 tbsp	2 tbsp
Brown Sugar, packed		2 tbsp	3 tbsp
Salt		1 ¼ tsp	1 ½ tsp
Ground Nutmeg		½ tsp	¾ tsp
Active Dry Yeast		2 tsp	2 ¼ tsp
-or-		-or-	-or-
Bread Machine Yeast		1 ½ tsp	2 tsp
Chopped, dried Apricots		½ c	⅔ c
Blanched, slivered Almonds		¼ c	⅓ c

## BOSTON BROWN BREAD

THIS RECIPE USES A COMBINATION OF FLOURS AND IS SWEETENED WITH  
MOLASSES AND BROWN SUGAR WITH A CRUNCH OF ALMONDS.

Menu Selection : Sweet Bread or Brown Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Buttermilk, 80° F	5 fl oz (½ c + 2 tbsp)	8 fl oz (1 c)	
Egg, large	1	1	
Molasses	1 tbsp	¼ c	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	1 ½ c	2 ¼ c	
Whole Wheat Flour	¼ c	½ c	
Rye Flour	¼ c	½ c	
Brown Sugar, packed	1 tbsp	1 tbsp	
Salt	½ tsp	¾ tsp	
Baking Soda	¼ tsp	½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Slivered Almonds	¼ c	⅓ c	
Raisins	¼ c	½ c	

## CARROT RAISIN BREAD

A GREAT-TASTING VARIATION OF AN OLD FAVORITE.  
THE CARROTS NOT ONLY ADD MORE COLOR BUT MORE FLAVOR, TOO.

Menu Selection : Sweet			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)	
Mayonnaise	2 tbsp	3 tbsp	
Grated Carrots	⅓ c	½ c	
Bread Flour	2 c	3 ¼ c	
Sugar	2 tbsp	3 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Raisins	¼ c	⅓ c	



## CINNAMON OATMEAL RAISIN BREAD

A DIFFERENT TWIST TO CONVENTIONAL RAISIN BREAD WITH THE ADDITION OF OATS.  
USE EITHER OLD-FASHIONED OR QUICK-COOKING OATS, NOT INSTANT OATMEAL.

Menu Selection : Sweet			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Milk	8 fl oz (1 c)	11 fl oz (1 ¼ c + 2 tbsp)	13 fl oz (1 ½ c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	2 ¾ c	3 ¼ c
Oats, quick or old-fashioned	½ c	¾ c	1 c
Brown Sugar, packed	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Ground Cinnamon	1 tsp	1 tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp
Raisins	⅓ c	½ c	⅔ c

## CRANBERRY PECAN BREAD

A GREAT BREAD FOR THANKSGIVING OR OTHER HOLIDAYS WHEN CRANBERRIES ARE AVAILABLE.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Milk, 80° F	2 ½ fl oz (¼ c + 1 tbsp)	3 ½ fl oz (¼ c + 3 tbsp)	
Egg, large	1	1	
Fresh Orange Sections	¼ c	¼ c	
Vegetable Oil	1 tbsp	2 tbsp	
Sugar	2 tbsp	3 tbsp	
Salt	¾ tsp	1 ¼ tsp	
Bread Flour	2 ¼ c	3 c	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Fresh Whole Cranberries	½ c	⅔ c	
Grated Orange Peel	2 tsp	1 tbsp	
Pecan Halves	¼ c	⅓ c	

## OATMEAL MAPLE PECAN BREAD

A SLIGHT VARIATION TO TYPICAL OATMEAL BREAD WITH THE ADDITION OF PECANS.

USE EITHER OLD-FASHIONED OR QUICK-COOKING OATS, NOT INSTANT OATMEAL.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 ½ fl oz (⅔ c)	7 fl oz (¾ c + 2 tbsp)	
Maple Flavored Syrup	3 tbsp	⅓ c	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	2 c	2 ½ c	
Oats, quick or old-fashioned	½ c	¾ c	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Chopped Pecans	⅓ c	½ c	

## ORANGE WHEAT BREAD

THIS RECIPE HAS BOTH ORANGE JUICE AND GRATED ORANGE PEEL TO ADD A CITRUS FLAVOR.

A LIGHT TEXTURED BREAKFAST-TYPE BREAD WORTH TRYING.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Orange Juice	2 ½ fl oz (¼ c + 1 tbsp)	4 fl oz (½ c)	
Water, 80° F	4 fl oz (½ c)	5 ½ fl oz (⅔ c)	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Bread Flour	⅔ c	1 c	
Whole Wheat Flour	1 ⅓ c	2 c	
Wheat Germ	3 tbsp	¼ c	
Grated Orange Peel	1 ½ tbsp	2 tbsp	
Sugar	1 ½ tbsp	2 tbsp	
Dry Milk	2 tsp	1 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## PANETTONE

THIS RECIPE ORIGINATED IN ITALY WHERE IT IS STILL A FAVORITE HOLIDAY FRUIT BREAD.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	4 fl oz (½ c)	4 ½ fl oz ( ½ c + 1 tbsp)	8 fl oz (1 c)
Egg, large	1	2	2
Vanilla Extract	¼ tsp	½ tsp	½ tsp
Butter or Margarine	2 tbsp	¼ c	3 tbsp
Bread Flour	2 c	3 c	4 c
Sugar	2 tbsp	¼ c	3 tbsp
Salt	½ tsp	½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	½ tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp
Raisins	¼ c	½ c	½ c
Mixed Fruit and Peel	¼ c	½ c	½ c
Slivered Almonds	1 tbsp	2 tbsp	3 tbsp
Grated Lemon Peel	1 tbsp	2 tbsp	2 tbsp

## RAISIN BRAN BREAD

WHAT BETTER BREAD TO WAKE UP TO IN THE MORNING!  
WARM FROM THE BREADMAKER OR TOASTED, A GREAT WAY TO START THE DAY.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	9 ½ fl oz (1 c + 3 tbsp)	12 fl oz (1 ½ c)
Honey	2 tsp	1 tbsp	3 tbsp
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Raisin Bran Cereal	1 c	1 ½ c	2 c
Raisins	⅓ c	½ c	¾ c
Bread Flour	2 c	2 ⅔ c	3 ¾ c
Dry Milk	1 ½ tbsp	2 tbsp	2 tbsp
Salt	¾ tsp	1 tsp	1 ½ tsp
Ground Cinnamon	¾ tsp	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## RAISIN BREAD

AN ABSOLUTELY DELIGHTFUL WAY TO START THE DAY!

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	10 ½ fl oz (1 ¼ c + 1 tbsp)	12 ½ fl oz (1 ½ c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	3 ⅓ c	4 c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tbsp	2 tbsp	2 ½ tbsp
Salt	1 tsp	1 ½ tsp	1 ¾ tsp
Ground Cinnamon	½ tsp	1 tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp
Raisins	½ c	¾ c	1 c
Chopped Nuts	¼ c	¼ c	½ c

## SPICED FRUIT BREAD

A SPICY TWIST TO A HOLIDAY TRADITION.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	1 ½ fl oz (3 tbsp)	1 fl oz (2 tbsp)	
Cottage Cheese, 80° F	⅓ c	¾ c	
Egg, large	1	2	
Vegetable Oil	1 ½ tbsp	2 tbsp	
Bread Flour	2 c	3 c	
Sugar	1 tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Ground Nutmeg	¼ tsp	½ tsp	
Ground Cloves	pinch	⅛ tsp	
Ground Mace	pinch	⅛ tsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Raisins	¼ c	⅓ c	
Craisins (dried cranberries)	¼ c	⅓ c	

## STOLLEN BREAD

THIS IS THE EASY WAY TO MAKE STOLLEN BREAD FOR THE HOLIDAYS OR ANY TIME OF THE YEAR.  
AFTER BAKING, DUST WITH POWDERED SUGAR OR DRIZZLE WITH A POWDERED SUGAR ICING BEFORE SLICING.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	5 fl oz (⅔ c)	7 ½ fl oz (¾ c + 2 tbsp)	8 ½ fl oz (1 c + 1 tbsp)
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	2 ½ c	4 tbsp
Sugar	1 tbsp	1 ½ tbsp	3 tbsp
Salt	½ tsp	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 ¼ tsp	1 ¾ tsp	2 tsp
Red Candied Cherries	2 tbsp	¼ c	⅓ c
Green Candied Cherries	2 tbsp	¼ c	⅓ c
Raisins	¼ c	¼ c	⅓ c
Chopped Nuts	⅓ c	½ c	⅓ c

## CHEESE BREAD

A HINT OF SHARP CHEDDAR CHEESE ADDS A DELIGHTFUL FLAVOR TO THIS BREAD.  
MAKE SURE THE SHREDDED CHEESE IS FROZEN WHEN ADDED AT THE ALERT FOR BEST RESULTS.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	4 fl oz (½ c)	6 fl oz (¾ c)	10 fl oz (1 ¼ c)
Egg, large	1	1	1
Butter or Margarine	1 tbsp	1 ½ tbsp	2 tbsp
Bread Flour	2 c	2 ¾ c	4 c
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp
Shredded Sharp Cheddar Cheese, frozen	½ c	¾ c	1 c

## CHILI BEAN BREAD

A BREAD RECIPE WITH A SOUTHWESTERN FLAIR.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	4 ½ fl oz (½ c + 1 tbsp)	7 fl oz (¾ c + 2 tbsp)	
Vegetable Oil	1 tbsp	2 tbsp	
Fat-Free Refried Beans	¾ c	1 c	
Sugar	2 tbsp	3 tbsp	
Salt	¾ tsp	1 tsp	
Bread Flour	2 c	3 c	
Corn Meal	1/3 c	½ c	
Chili Powder	1 ½ tsp	2 tsp	
Dried Onion Flakes	1 ½ tsp	1 tbsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## EGG BREAD

EGGS ADD A SPECIAL FLAVOR TO THIS BREAD. A VERY TENDER BREAD DUE TO USING BOTH EGGS AND MILK.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Milk	5 ½ fl oz (⅔ c)	6 ½ fl oz (¾ c + 1 tbsp)	9 ½ fl oz (1 c + 3 tbsp)
Egg, large	1	2	2
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 ¼ c	3 ¼ c	4 c
Sugar	1 ½ tsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

## PEANUT BUTTER BREAD

THIS RECIPE IS FOR ALL THE PEANUT BETTER LOVERS.

USE CREAMY OR CHUNKY-STYLE PEANUT BUTTER.

ALL THAT'S LEFT IS TO SPREAD ON THE JELLY AFTER IT IS BAKED.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)	
Peanut Butter, creamy or chunky	⅓ c	½ c	
Honey	1 tbsp	1 tbsp	
Bread Flour	2 c	2 ¾ c	
Sugar	1 ½ tbsp	2 tbsp	
Salt	¼ tsp	½ tsp	
Active Dry Yeast	2 tsp	2 ½ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## SWISS JALAPEÑO BEER BREAD

IF YOU LIKE JALAPEÑOS, YOU'LL LOVE THIS RECIPE!

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Beer, 80° F, foam removed	6 fl oz (¾ c)	8 fl oz (1 c)	
Vegetable Oil	1 tbsp	2 tbsp	
Medium Rye Flour	½ c	¾ c	
Bread Flour	1 ¾ c + 1 tbsp	2 ½ c + 2 tbsp	
Sugar	1 tbsp	2 tbsp	
Salt	¾ tsp	1 tsp	
Grated Swiss Cheese	⅓ c	½ c	
Chopped Jalapeño Peppers, well drained	1 tbsp	1 ½ tbsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

## ZUCCHINI BREAD

MAKE THIS BREAD WHEN YOU HAVE A LITTLE EXTRA ZUCCHINI TO USE FROM YOUR GARDEN.

MAKE SURE TO BLOT THE SHREDDED ZUCCHINI DRY, AS IT CONTAINS A LOT OF WATER.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	2 fl oz (¼ c)	4 fl oz (½ c)	
Egg, large	1	1	
Butter or Margarine	1 tbsp	2 tbsp	
Shredded Zucchini, blotted dry	⅔ c	1 c	
Bread Flour	2 c	3 c	
Chopped Nuts	¼ c	½ c	
Dry Milk	1 tbsp	2 tbsp	
Sugar	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Ground Cinnamon	1 tsp	1 ½ tsp	
Ground Cloves	¼ tsp	½ tsp	
Ground Nutmeg	⅛ tsp	¼ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	



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# INTRODUCTION

Since biblical times, bread has been considered “the staff of life.” Today whole grains are still recognized as the foundation of a nutritious diet. The USDA’s Food Guide Pyramid, the new food guideline that replaces the old four food groups, recommends that whole grains comprise nearly 50 percent of our daily calories. According to these guidelines, we should eat six to eleven servings of whole grains every day.

This USDA recommendation is easy to follow **when applied to using your breadmaker**. Specially designed to handle whole grains, **breadmakers** bake up deliciously healthy nutrition with just the touch of a button. And you can guarantee that your family gets only the freshest, most health-giving breads because you are in control. You choose the flour, you select the sweetener (if any), and you decide when the baking process will start. Whenever you desire, you can have an aromatic loaf of just-baked bread, bursting with all the goodness of whole grains and containing no hidden additives, saturated fats, excess sodium or refined sugars.

Let this Recipe and Menu Planner be the beginning of your health-enhancing adventures with bread baking. The suggestions provided here are just that — suggestions. Please feel free to use your imagination and enjoy experimenting with your favorite ingredients.

# HEALTH BENEFITS OF WHOLE GRAIN BREADS

Refined grains, and the products made from them, have literally been stripped of their natural goodness. Commonly listed as white flour, wheat flour or even enriched flour, refined grains are almost devoid of the fiber and important nutrients that were intact in the original grain. Besides being processed, white flour is often bleached to achieve that snow-white appearance. All this adulteration has changed a wholesome food into a food fragment containing little nutritional benefit and very little character.

Fiber-rich whole grains and whole grain flours have been the focus of many scientific studies demonstrating that they reduce the risk of diverticulosis, colon and rectal cancer, and atherosclerosis. Diets containing adequate fiber inherently tend to be lower in fat and calories, especially saturated fat and cholesterol, which may contribute to the reduced risk factor.

Fiber is the primary reason that whole grain breads and other products are so satisfying to eat. Fiber is filling, and because it contains so few calories, it is an excellent part of the low-fat, high complex carbohydrate diet recommended for better health.

# RECIPE INGREDIENTS

Bread recipes begin with a very basic set of ingredients: water, flour, salt and yeast. To this short list, you can add a variety of interesting and delicious ingredients that will give your breads the individuality you are looking for. Seeds, nuts, nut butters, dried fruits, raisins, dates, apples, berries, herbs, spices, carob powder, vegetables and bran are just a few of the many ingredients you can use to create hundreds of unique and flavorful breads.

Purchase fresh ingredients whenever possible for the best taste and results. Dried foods, such as fruits, vegetables, herbs and spices will keep for a virtually unlimited time if stored in a cool, dry environment. Store produce, oils, whole grain flours and other perishable foods in the refrigerator for longer life and retention of flavor. Glass and hard plastic containers with tight fitting lids are preferable for storing most foods; they keep the aromas in but do not expose the foods to the potentially harmful ingredients found in some plastic containers. Plastic may absorb strong odors, so for spicy or pungent ingredients, always use glass.

You will probably be able to find most, if not all, of the ingredients needed for baking healthy breads at your supermarket; consumer demand has helped many grocers become more health conscious. If some of the ingredients are not available yet in your grocery store, your health food store is certain to stock them.

For understanding how bread ingredients work, read the following section.

# BREAD INGREDIENTS

The only ingredients needed to make bread are: flour, water and yeast — the rest is personality. Learn a little about what each of the other ingredients add and you will be prepared to create your own delicious recipes.

## *Flour*

**Bread Flour** Bread Flour can be used when the recipe calls for bread or all purpose flour. It has more gluten than all purpose flour and is a better choice when mixing white flour with whole grain flours. Bread flour often has ascorbic acid (vitamin C) added as a dough conditioner. This creates a larger holed grain sought by many bakers.

**All Purpose Flour** This is fine whenever the recipe calls for all white flour. It will make a smaller grained bread than bread flour. All purpose flour and bread flour are wheat flours with the bran and germ removed and B vitamins added.

**Gluten** Gluten is a mixture of proteins responsible for the elastic (glue) quality of dough. As yeast grows, it releases bubbles of carbon dioxide that become trapped by the stretchy gluten. Wheat has a high gluten content while other grains have little or none. Use it in recipes that call for whole grain flours to prevent the top of the loaf from collapsing. Buy gluten in any health food store.

**Whole Wheat** Whole wheat flour adds a nutty flavor. It also increases the nutritional and fiber content of a recipe. It has less gluten than white flour, and used alone, will create a dense loaf. Many of our recipes use a mixture of whole wheat and bread flour to create a light textured, nutritious bread.

**Other Whole Grains** Rye, buckwheat, spelt, oats and other whole grains add wonderful flavors and nutrients to bread but do not have gluten needed to rise very high. Mix 3 to 4 parts of wheat flour for each part non-wheat (or add a few Tbls. of gluten) to make sure your dough will rise.

**Eggs** Eggs add color, richness, protein and structure to bread. They also serve as a liquid. A large egg adds about 3 Tbl. of liquid, and an extra large egg, 1/4 cup (4 Tbl.) When adding or eliminating eggs, adjust the other liquids in your recipe. All the recipes given here were made with large sized eggs.

**Butter and Oil** Fats add richness to bread and keep it fresher longer, which is why breads without any butter or oil are great fresh, but get stale very fast. They also add calories — about 100 calories per loaf for every tablespoon of added fat.

**Milk** Adding milk creates a tender textured, mellower flavored bread. Yogurt, buttermilk, and sour cream make moist doughs, and add a slight tangy flavor. Milk also increases the protein content of bread. Fresh milk is fine when making recipes to start immediately. When setting the timer ahead several hours, use dry milk to prevent spoiling.

## **Yeast**

All the recipes in this section call for active dry yeast. Do not substitute active dry yeast for fast-acting or “bread machine” dry yeast, for your loaf could fall during baking.

Check expiration date before buying or using and keep yeast refrigerated or in the freezer.

**Salt** Salt adds flavor to bread and tempers the rising process. If you are watching your salt intake, reduce the amount of added salt or leave it out completely. Dough, however, rises more quickly without salt, so add a bit less yeast as you reduce the salt.

**Sweeteners** Yeast does not need a sweetener to rise — flour serves as its food — but it speeds up the process. Sweeteners, of course, add flavor, and keep bread moist longer. Sugar adds pure sweetness, while brown sugar, honey, maple syrup and molasses also add distinctive flavors. Molasses, the strongest flavored sweetener, is sometimes used to darken recipes.

# GRAIN GLOSSARY

**Amaranth** This petite golden grain is moving quickly from the “unusual” grain category to one of mainstream acceptance. A mainstay in the diet of the Aztecs, amaranth was considered a strength-giving food, probably due to its high protein profile. Both the grain and its flour offer a distinct flavor when added to your favorite bread recipes.

**Barley** This grain has a hearty, earthy flavor and produces a dense loaf of bread due to its low gluten content. Barley is a good substitute for white flour in recipes, but should be cut with a lighter flour when several cups are being used at a time.

**Buckwheat** Technically not a grain, buckwheat is really the fruit of a plant related to rhubarb. Its flour (ground buckwheat seed) and groats are both useful for unique bread baking. The flavor has been described as a combination of rosemary and green tea.

**Corn** The only grain eaten fresh as a vegetable, corn (also known as maize) is available in a wide variety of colors. Judge the freshness of cornmeal and flour from its sweet and delicate flavor. Blue cornmeal, a beautiful hue when dry, becomes a purplish color when cooked.

**Kamut** This “ancient” wheat grain is available as a whole grain, rolled grain, flour and cereal. People who are wheat sensitive have reported a tolerance to kamut products, though this is still being investigated.

**Millet** Commonly used to feed birds, millet lends a delightful crunch when added in whole grain form to bread recipes. People who are allergic to other grains have had luck with millet. It is considered to be the most digestible grain around.

**Oat** Rolled oats and oat flour are welcome additions to almost any bread recipe. Their delicately light texture and flavor embody the pleasures of home-baked goodness. Grind your own oat flour by chopping oat flakes in the blender until they reach the desired consistency.

**Quinoa** This recently rediscovered grain is found in whole form, in flour and in prepared products like pasta. When added to bread recipes, it imparts an earthy flavor matched by no other grain, and it packs a protein punch.

**Rye** This cold-weather grain is famous for its use in savory pumpernickel and caraway seed-rich rye breads. Rye has very little gluten and rises with the assistance of wheat flours.

**Spelt** Another of the “ancient” super grains, spelt has been reintroduced with resounding success. Use it in bread recipes in place of wheat for a slightly nutty flavor.

**Wheat** Wheat and whole wheat flour are the basis for most bread recipes. The gluten content of wheat provides the strength and resiliency necessary for a high and sturdy loaf.

# MEASURING

Measure all ingredients carefully. You will need two types of measuring cups, liquid and dry. It is very difficult to measure dry ingredients accurately with liquid measures.

**Liquid measures:** are either glass or clear plastic, graduated cups.

**Dry measures:** sell in sets of 5 nested cups ( $\frac{1}{8}$ ,  $\frac{1}{4}$ ,  $\frac{1}{3}$ ,  $\frac{1}{2}$ , and 1 cup) or 5 nested spoons ( $\frac{1}{8}$ ,  $\frac{1}{4}$ ,  $\frac{1}{2}$ , and 1 teaspoon, plus 1 Tablespoon).

## MEASURING EQUIVALENTS

	Dry	Liquid
1 cup	16 Tbl.	8 oz.
$\frac{1}{2}$ cup	8 Tbl.	4 oz.
$\frac{1}{3}$ cup	5 Tbl. & 1 tsp.	2.7 oz.
$\frac{1}{4}$ cup	4 Tbl.	2 oz.
$\frac{1}{8}$ cup	2 Tbl.	1 oz.
1 Tbl.	3 tsp.	$\frac{1}{2}$ oz.



# SAMPLE MENUS USING WHOLE GRAIN BREADS

## *Sample 1*

### *Breakfast*

Fresh orange-grapefruit juice  
Slice Honey Banana Whole Wheat Bread  
(page 10) toasted,  
with 1 tablespoon peanut butter  
Banana

### *Mid-Morning*

Slice Anadama Oatmeal Bread (page 13)  
with 1 tablespoon apple butter

### *Lunch*

Sandwich with humus, celery,  
sprouts, tomato, cucumber  
on Yogurt Whole Wheat Bread  
(page 15)

### *Afternoon Break*

Fresh fruit or veggie sticks

### *Dinner*

Baked potato with skin,  
topped with salsa  
Black bean and rice salad,  
topped with chilies and tomatoes  
Slice Dark Rye (Pumpernickel) Bread  
(page 11)  
Raw mixed vegetable salad

### *Evening Snack*

Air-popped popcorn  
or fresh fruit

## *Sample 2*

### *Breakfast*

Fresh pineapple juice  
Slice Cinnamon Raisin Bread  
(page 12), toasted  
1/2 cup plain low or non-fat yogurt

### *Mid-Morning*

Whole Wheat Zucchini Herb Bread  
(page 15)

### *Lunch*

Wild greens salad with  
rice vinegar dressing  
Slice Light Caraway Rye Bread  
(page 11)  
Minestrone soup  
Steamed or stir-fried vegetables

### *Afternoon Break*

Fresh tomato-cucumber-parsley  
juice, with a dash of hot sauce  
or lemon juice if desired

### *Dinner*

Poached fish with lemon  
Slice Seven Grain Bread (page 14)  
Steamed asparagus and carrots  
Fresh spinach salad

### *Evening Snack*

Low-fat baked corn chips  
with salsa

**Note:** These bread recommendations are suggestions only. Your favorite bread recipes may be substituted in any of the above meal plans.

# TASTY RECIPES FOR YOUR GOOD HEALTH

Here are just a few of the many recipes you can quickly and easily make using your automatic bread and dough maker. You just add the ingredients and the bread machine does the rest! You'll find these breads are full of delicious wholesome flavors as well as fiber, vitamins and minerals. They are truly the basis for a healthy diet.

For best results, add all liquid ingredients first. Then add all dry ingredients EXCEPT yeast. **ALWAYS ADD YEAST LAST.**

**Note:** *If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast.*

**Please Note:** The following recipes were created using the "Basic Bread" or "White Bread" setting.

## ***Basic White/French Bread***

Add all ingredients to Bread Pan in the order given.

***Makes a 1-1/2 lb. loaf***

1-1/8 cup warm water  
1-1/2 Tbl. vegetable oil  
1-1/2 tsp. salt  
3 cups all purpose flour  
2 tsp. active dry yeast

***Makes a 2 lb. loaf***

1-1/2 cup warm water  
2 Tbl. vegetable oil  
1-1/2 tsp. salt  
4 cups all purpose flour  
2-1/2 tsp. active dry yeast

## ***Egg Bread***

Add all ingredients to Bread Pan in the order given.

***Makes a 1-1/2 lb. loaf***

2/3 cup warm water  
1-1/2 Tbl. vegetable oil  
2 eggs  
3 cups all purpose flour  
2 tsp. sugar  
1-1/2 tsp. active dry yeast

***Makes a 2 lb. loaf***

1 cup warm water  
2 Tbl. vegetable oil  
2 eggs plus enough water to make 1/2 cup  
4-1/4 cups all purpose flour  
1 Tbl. sugar  
2 tsp. active dry yeast

## ***Variation:***

### ***Brioche (Rich White Bread)***

Use the egg bread recipe with the following substitutions:

- Replace the water with milk
- Increase the oil (or use butter) to 2 Tbl. for 1-1/2 lb. loaf, and 3 Tbl. for the 2 lb. loaf.
- Increase the sugar to 2 Tbl. for 1-1/2 lb. loaf, and 3 Tbl. for the 2 lb. loaf.

## ***Honey Banana Whole Wheat Bread***

This delicious loaf tastes like a sweet banana bread — only much healthier — and it makes a great peanut butter sandwich.

**Please Note:** The following recipes were created using the “Whole Wheat” setting. Add all ingredients to Bread Pan in the order given.

### ***Makes a 1-1/2 lb. loaf***

1/2 cup warm water  
1 Tbl. butter or vegetable oil  
3 Tbl. honey  
1 egg  
1/2 tsp. vanilla  
1/2 tsp. salt  
1 cup whole wheat flour  
1-1/4 cup bread flour  
1 small banana, sliced  
1-1/2 tsp. poppy seeds  
1-1/2 tsp. active dry yeast

### ***Makes a 2 lb. loaf***

2/3 cup warm water  
1-1/2 Tbl. butter or vegetable oil  
1/4 cup honey  
1 egg  
1/2 tsp. vanilla  
1 tsp. salt  
1-1/2 cup whole wheat flour  
1-1/2 cup bread flour  
1 banana, sliced  
2 tsp. poppy seeds  
2 tsp. active dry yeast

## ***Light Whole Wheat Bread***

Add all ingredients to Bread Pan in the order given.

### ***Makes a 1-1/2 lb. loaf***

1-1/4 cup warm water  
1 Tbl. vegetable oil  
2 Tbl. honey  
1/2 tsp. salt  
1-1/2 cup whole wheat flour  
1 cup bread flour  
1/4 cup gluten  
1-1/2 tsp. active dry yeast

### ***Makes a 2 lb. loaf***

1-1/2 cup warm water  
1 Tbl. vegetable oil  
3 Tbl. honey  
1/2 tsp. salt  
2-1/4 cup whole wheat flour  
1-1/4 cup bread flour  
1/3 cup gluten  
2 tsp. active dry yeast

## ***Dark Rye (Pumpernickel) Bread***

Pumpernickel makes the best deli, cheese or vegetable sandwich. If you want an even darker colored bread, increase the amount of cocoa or add a teaspoon of instant espresso.

**Please Note:** The following recipes were created using the "Whole Wheat" setting.

Add all ingredients to Bread Pan in the order given.

### ***Makes a 1-1/2 lb. loaf***

1-1/4 cup warm water  
1 Tbl. vegetable oil  
1-1/2 Tbl. molasses  
1 tsp. salt  
1 cup rye flour  
1-1/2 cup bread flour  
1/2 cup whole wheat flour  
1/4 cup gluten  
3 Tbl. dry milk powder  
1 Tbl. caraway seeds  
1 Tbl. cocoa  
1-1/2 tsp. active dry yeast

### ***Makes a 2 lb. loaf***

1-1/2 cup warm water  
1-1/2 Tbl. vegetable oil  
2 Tbl. molasses  
1-1/2 tsp. salt  
1-1/2 cup rye flour  
1-1/2 cup bread flour  
1 cup whole wheat flour  
1/3 cup gluten  
1/4 cup dry milk powder  
1 Tbl. caraway seeds  
1 Tbl. cocoa  
2 tsp. active dry yeast

## ***Light Caraway Rye Bread***

Add all ingredients to Bread Pan in the order given.

### ***Makes a 1-1/2 lb. loaf***

1 cup warm water  
1-1/2 Tbl. vegetable oil  
1 egg  
1 tsp. salt  
1-1/2 tsp. sugar  
1 cup rye flour  
2 cups white bread flour  
3 Tbl. gluten  
1 Tbl. caraway seeds  
1-1/2 tsp. active dry yeast

### ***Makes a 2 lb. loaf***

1-1/3 cup warm water  
2 Tbl. vegetable oil  
1 egg  
1-1/2 tsp. salt  
2 tsp. sugar  
1-1/2 cup rye flour  
3 cups white bread flour  
1/4 cup gluten  
1 Tbl. caraway seeds  
2 tsp. active dry yeast

**Please Note:** Your Bread Machine has a “Fruit & Nut Add-In Beeper.” Please add raisins when time is indicated. If your Bread Machine does not have this feature, add all ingredients to Bread Pan in the order given.

## ***Cinnamon Raisin Bread***

Add all ingredients to Bread Pan in the order given.

### ***Makes a 1-1/2 lb. loaf***

3/4 cup warm water  
1 egg  
1 Tbl. butter or vegetable oil  
1 tsp. salt  
2-2/3 cups all purpose flour  
3 Tbl. dry milk powder  
2 Tbl. sugar  
1/3 cup raisins  
1-1/2 tsp. cinnamon  
1 tsp. vanilla  
1-1/2 tsp. active dry yeast

### ***Makes a 2 lb. loaf***

1-1/8 cup warm water  
1 egg  
1-1/2 Tbl. butter or vegetable oil  
1 tsp. salt  
3-1/2 cups all purpose flour  
1/4 cup dry milk powder  
3 Tbl. sugar  
1/2 cup raisins  
2 tsp. cinnamon  
1 tsp. vanilla  
2 tsp. active dry yeast

## *Anadama Oatmeal Bread*

Colonial American folk stories about the name Anadama accredit Anna's husband for this bread. The hungry fisherman returned home to find Anna gone and a supper of cornmeal mush and molasses. The legend is he cursed her while preparing his own bread from the meal. Our version with oats, makes great sandwiches, and is terrific with chili.

**Please Note:** The following recipe was created using the “Whole Wheat” setting and requires a few quick preparation instructions.

- Add oatmeal and cornmeal to heat-proof bowl. Pour in boiling water, stirring to prevent lumps.
- Let the mixture cool for 20 minutes. Sir, pour it into the Bread Pan, and add the rest of the ingredients in the order given.

### *Makes a 1-1/2 lb. loaf*

1/4 cup oatmeal  
1/8 cup cornmeal  
1-1/8 cup boiling water  
2 Tbl. butter or vegetable oil  
2 Tbl. molasses  
1-1/2 tsp. salt  
1 cup whole wheat flour  
2 cups bread flour  
1/4 cup dry milk  
2 Tbl. gluten  
1-1/2 tsp. active dry yeast

### *Makes a 2 lb. loaf*

1/3 cup oatmeal  
3 Tbl. cornmeal  
1-1/2 cup boiling water  
3 Tbl. butter or vegetable oil  
3 Tbl. molasses  
2 tsp. salt  
1-1/4 cup whole wheat flour  
2-1/2 cups bread flour  
1/3 cup dry milk  
3 Tbl. gluten  
2 tsp. active dry yeast

## Seven Grain Bread

If you have a health food store nearby that sells grains and flour in bulk, it is easy to buy a small quantity of a variety of flours, and experiment. Don't worry if you can't find all these grains; just use more whole wheat or another grain.

**Please Note:** The following recipes were created using the "Whole Wheat" setting.

Add all ingredients to Bread Pan in the order given.

### **Makes a 1-1/2 lb. loaf**

1-1/8 cup warm water  
1-1/2 Tbl. vegetable oil  
2 tsp. honey  
1 tsp. salt  
1-1/2 cup whole wheat flour  
1/4 cup brown rice flour  
1/4 cup spelt flour  
1/4 cup buckwheat flour  
1/4 cup rye flour  
1/4 cup oatmeal  
1/8 cup cornmeal  
1/4 cup gluten  
1-1/2 tsp. active dry yeast

### **Makes a 2 lb. loaf**

1-1/2 cup warm water  
2 Tbl. vegetable oil  
1 Tbl. honey  
1 tsp. salt  
2 cups whole wheat flour  
1/3 cup brown rice flour  
1/3 cup spelt flour  
1/3 cup buckwheat flour  
1/3 cup rye flour  
1/3 cup oatmeal  
1/4 cup cornmeal  
1/3 cup gluten  
2 tsp. active dry yeast

## Two Cheese Bread

Add all ingredients to Bread Pan in the order given.

### **Makes a 1-1/2 lb. loaf**

2/3 cup warm water  
1 Tbl. butter or vegetable oil  
1 egg  
2 tsp. sugar or honey  
1 tsp. salt  
1/2 cup whole wheat flour  
2-1/2 cups bread flour  
1/4 cup dry milk  
1 cup cheddar cheese, grated (3 oz.)  
3 Tbl. Parmesan, grated (1/2 oz.)  
2 tsp. sesame seeds  
1-1/2 tsp. active dry yeast

### **Makes a 2 lb. loaf**

1 cup warm water  
1-1/2 Tbl. butter or vegetable oil  
1 egg  
1 Tbl. sugar or honey  
1 tsp. salt  
3/4 cup whole wheat flour  
2-3/4 cups bread flour  
1/3 cup dry milk  
1-1/3 cup cheddar cheese, grated (4 oz.)  
1/4 cup Parmesan, grated (3/4 oz.)  
1 Tbl. sesame seeds  
2 tsp. active dry yeast

## Whole Wheat Zucchini Herb Bread

The zucchini blends into the dough, providing half the moisture and subtle flavor. The bread is so light that a 1-1/2 lb. recipe will be the size of most 2 lb. loaves.

**Please Note:** The following recipes were created using the “Whole Wheat” setting.

Add all ingredients to Bread Pan in the order given.

### **Makes a 1-1/2 lb. loaf**

1/2 cup warm water  
2 tsp. honey  
1 Tbl. vegetable oil  
1 tsp. salt  
3/4 cup zucchini, shredded (3 oz.)  
3/4 cup whole wheat flour  
2 cups bread flour  
1/2 tsp. dried basil or rosemary or 1 tsp. fresh  
2 tsp. sesame seeds  
1-1/2 tsp. active dry yeast

### **Makes a 2 lb. loaf**

3/4 cup warm water  
1 Tbl. honey  
1-1/2 Tbl. vegetable oil  
1 tsp. salt  
1 cup zucchini, shredded (4 oz.)  
1 cup whole wheat flour  
2-1/2 cups bread flour  
1/2 tsp. dried basil or rosemary or 1 tsp. fresh  
1 Tbl. sesame seeds  
2 tsp. active dry yeast

## Yogurt Whole Wheat Bread

Add all ingredients to Bread Pan in the order given.

### **Makes a 1-1/2 lb. loaf**

3/4 cup plain nonfat yogurt  
1/4 cup warm water  
1 Tbl. vegetable oil  
1-1/2 Tbl. maple syrup  
1 tsp. salt  
1-1/8 cup whole wheat flour  
1-2/3 cup bread flour  
1-1/2 Tbl. wheat germ  
1-1/2 tsp. active dry yeast

### **Makes a 2 lb. loaf**

1 cup plain nonfat yogurt  
1/2 cup warm water  
1-1/2 Tbl. vegetable oil  
2 Tbl. maple syrup  
1 tsp. salt  
1-1/2 cup whole wheat flour  
2-1/4 cup bread flour  
2 Tbl. wheat germ  
2 tsp. active dry yeast



## *Sourdough*

To capture the tangy flavor of sourdough bread, you need a special fermented batter. The batter called “starter” is easy to make and keep.

### *Sourdough Starter*

2 cups spring water  
1 Tbl. sugar, honey or maple syrup (optional)  
2 cups all purpose flour  
1 Tbl. yeast

- Beat all ingredients together in a 2-quart bowl.
- Cover the bowl with a towel and place it somewhere warm. (Use a towel, not plastic wrap, to allow airborne wild yeast to enter — it will contribute to the unique character and flavor of your starter.)
- The mixture will begin to bubble within a few minutes. Initially, it will double in bulk, but as it begins to ferment, it will settle down.
- Let the mixture sit in a warm place, stirring the liquid back into the batter (as it will separate) once a day for 2-5 days. When the bubbling diminishes and it has a sour, yeasty aroma, it is ready to use.
- Stir the mixture and measure out the amount you need. It will be the consistency of pancake batter.

#### *To keep your starter going:*

- Store the finished starter in a sealed jar in the refrigerator.
- Each time you remove some starter to bake, “feed it” with equal amounts of flour and spring water. (If you use 1/2 cup of starter, stir in 1/2 cup each of flour and water.) Then let the starter sit in a warm place for 12 hours and let the yeast bubble and grow again before returning it to the refrigerator.
- A starter can be kept indefinitely — just stir and feed it every week or two. Stirring, removing and replenishing your starter serves to feed the remaining batter.

## Sourdough Bread

The yeast in a sourdough starter can replace dry yeast. But the starter yeast works much slower and is typically a three-step method, taking from 6-24 hours for the dough to rise. Our method uses the starter for flavor and adds dry yeast to speed up the process.

Add all ingredients to Bread Pan in the order given.

### ***Makes a 1-1/2 lb. loaf***

1/2 cup sourdough starter  
3/4 cup warm spring water  
1 tsp. salt  
2 tsp. sugar, honey or maple syrup  
(optional)  
1 Tbl. oil (optional)  
3 cups all purpose flour, or bread flour  
1-1/2 tsp. yeast

### ***Makes a 2 lb. loaf***

2/3 cup sourdough starter  
1 cup warm spring water  
1 tsp. salt  
1 Tbl. sugar, honey or maple syrup  
(optional)  
1 Tbl. oil (optional)  
4 cups all purpose flour, or bread flour  
2 tsp. yeast

## No-Butter Cinnamon Rolls

**Makes 12 rolls**

Add all ingredients to Bread Pan in the order given.

### Dough

3/4 plus 2 Tbl. (7 ounces) warm water  
1-1/2 Tbl. canola oil  
1-1/2 Tbl. honey  
1/4 tsp. liquid lecithin  
3/4 tsp. fine sea salt  
2 cups (9-1/2 ounces) whole wheat flour  
3 Tbl. powdered whey (or dry milk)  
2 tsp. gluten flour  
2 tsp. powdered egg substitute  
1-1/2 tsp. active dry yeast

### Glaze

1/4 cup almond butter  
1/4 cup canola oil  
1/2 cup honey  
1/2 cup powdered whey (or dry milk)

### For sprinkling on glaze

2 tsp. cinnamon  
1/3 cup raisins or chopped nuts (optional)

- Put all the dough ingredients into the Bread Pan in the order listed. Select "Dough" setting on your machine. Press Start. When the machine beeps, remove the dough. Turn off the machine.
- Place dough on a lightly floured counter or cutting board. Flatten it out slightly and roll it into a 10-by 12-inch rectangle. Stir glaze ingredients together until smooth. Warm gently in a saucepan for a couple minutes if too stiff. Spread half the glaze over the rectangle of dough, leaving a narrow border all around. Sprinkle cinnamon and, if desired, raisins or chopped nuts over the glaze. Beginning at one long side, roll dough into a cylinder and pinch the seam to seal. Cut rolled dough into twelve 1-inch slices.
- Using canola oil, lightly oil a 10-inch round cake pan. Spread remaining glaze mixture over bottom of prepared pan. Set rolls in pan on top of glaze and cover with plastic or damp cloth. Let rolls rise in a warm place until doubled in volume, about 1 hour.
- Preheat oven to 350° F. Set pan on a baking sheet and bake on the center rack of the oven for 15 to 20 minutes. (Glaze that bubbles over the pan in the oven will spill onto baking sheet.) Invert pan onto a serving platter and let the glaze drip down sides of the rolls. Scrape any remaining glaze from pan onto rolls. Serve warm.

## Pizza Dough

A 1 pound recipe makes one medium-thin 12" pizza. A 1-1/2 lb. recipe makes a 15" circle, and 2 lbs. will make 2, 12" pies.

Add all ingredients to Bread Pan in the order given.

### **1 lb.**

3/4 cup warm water  
1 Tbl. olive oil  
1-1/2 tsp. salt  
2-1/4 cups all purpose flour  
1 tsp. sugar  
1 tsp. yeast

### **1-1/2 lb.**

1-1/8 cup warm water  
1-1/2 Tbl. olive oil  
1-1/2 tsp. salt  
3-1/3 cups all purpose flour  
1-1/2 tsp. sugar  
1-1/2 tsp. yeast

### **2 lb.**

1-1/2 cup warm water  
2 Tbl. olive oil  
2 tsp. salt  
4-1/4 cups all purpose flour  
2 tsp. sugar  
2 tsp. yeast

- Set on "Dough-Only" feature if your Bread Machine is equipped with such a selection.
- When done, remove to floured board, if using immediately. Or, place in bowl greased with olive oil, turn dough over to coat it, cover with plastic wrap and refrigerate until ready to use.

## Focaccio

- Pat one recipe, any size, of pizza dough into circle about 1/2 inch thick. Place on a baking sheet dusted with cornmeal or flour.
- Dimple dough with your fingertips
- Brush with olive oil and sprinkle with fresh or dried herbs (rosemary, oregano or basil), Parmesan or Romano cheese and black pepper, or sea salt.
- Let dough rise for 15-20 minutes and place in preheated 400° F oven until golden brown.
- **If you have a pizza peel and oven stone:** Place the shaped dough on the cornmeal sprinkled peel, add toppings, let rise, and slide onto the stone in a preheated oven.

## *Rich Country Buttermilk Bread*

	1 lb.	1-1/2 lbs.	2 lbs.
Non Fat Buttermilk	3/4 cup	1 cup + 2 Tbl.	1-1/2 cups
Unbleached Bread Flour	2-1/2 cups	3-1/4 cups	4-1/4 cups
Sea Salt 1 tsp.	1-1/2 tsp.	2 tsp.	
Butter or Canola Oil	2 Tbl.	3 Tbl.	1/4 cup
Honey 2 Tbl.	3 Tbl.	1/4 cup	
Baking Soda 1/4 tsp.	1/4 tsp.	1/2 tsp.	
Active Dry Yeast	1-1/4 tsp.	1-1/2 tsp.	1-3/4 tsp.

### *To prepare Rich Country Buttermilk Bread:*

- Always use fresh ingredients.
- Always put liquids in the Bread Pan first, yeast last.
- Always allow the bread to cool thoroughly prior to slicing.

Beginning with the buttermilk, add the ingredients to the Pan in the order listed. Following the operating instructions in this book, then select the size of loaf and press **START**.

### *Deluxe Rapid Version:*

- Substitute Active Dry Yeast with Rapid Rise or Quick Rise Yeast and use the following measurements:

	1 lb.	1-1/2 lbs.	2 lbs.
Rapid Rise Yeast	2-1/2 tsp.	1 Tbl.	1 Tbl. + 1/2 tsp.